

# Springfield

# Cookery



SPRINGFIELD FRIENDS MEETING  
HIGH POINT, NORTH CAROLINA

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## **Dedication**

This book is a token acknowledgment of the Divine Presence among us that nurtures our spirits as well as our physical bodies.

We do therefore dedicate it to those who have nurtured us in times past, to those now with us, and to those who shall leaven the future.

C.K. Curry

NCC  
1911

## HISTORY OF SPRINGFIELD MEETING

A Meeting for worship was first held at Springfield in the year 1773. Thirteen years later the five acres of land where the meetinghouse and the old cemetery are located was purchased for the sum of five shillings (\$1.22). The first recorded burial was in 1780. On May 1, 1790 Springfield Monthly Meeting was set up by New Garden Quarterly Meeting.

Following the war between the states Springfield became a center of improved agricultural methods and education under the care of the Baltimore Association of Friends. A model farm was established near-by to demonstrate agricultural practices. Allen Jay, a prominent minister and teacher among Friends, greatly influenced the scope of education during this time.

The first Sabbath School was held in 1820. The pastoral system was adopted at Springfield in 1914. Many leaders of North Carolina Yearly Meeting and the Society of Friends have been nurtured in the Springfield Meeting.



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## Happy Days

### Take:

1 cup of friendly words  
2 heaping cups of understanding  
4 heaping teaspoons of time and patience;

### Add:

A pinch of warm personality  
And a dash of humor.

### Measure:

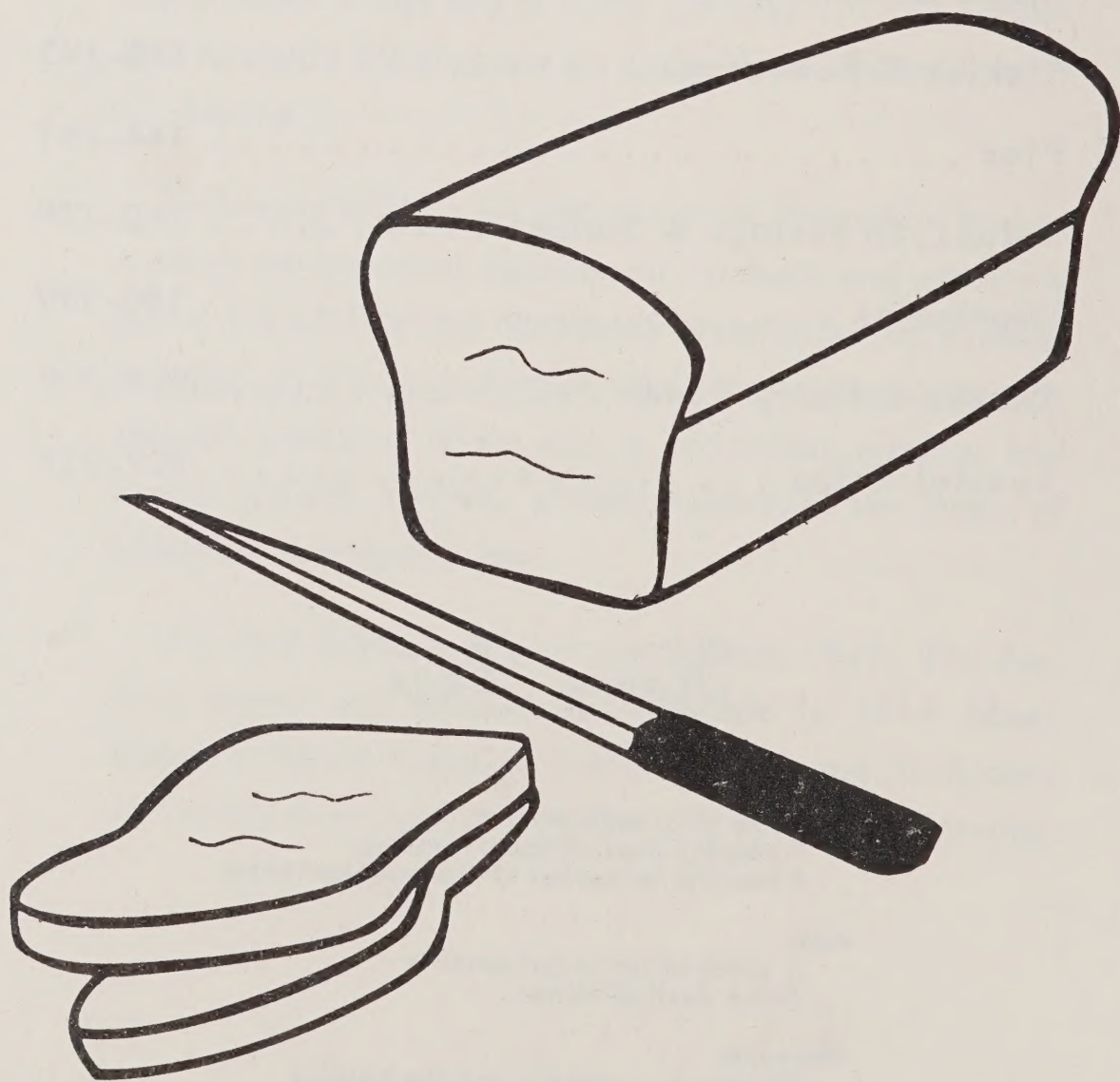
The words carefully and the heaping  
amounts of time and patience.  
Keep temperature low.  
Do not boil.  
Add a dash of humor and a pinch of  
warm spice of life.

### Serve:

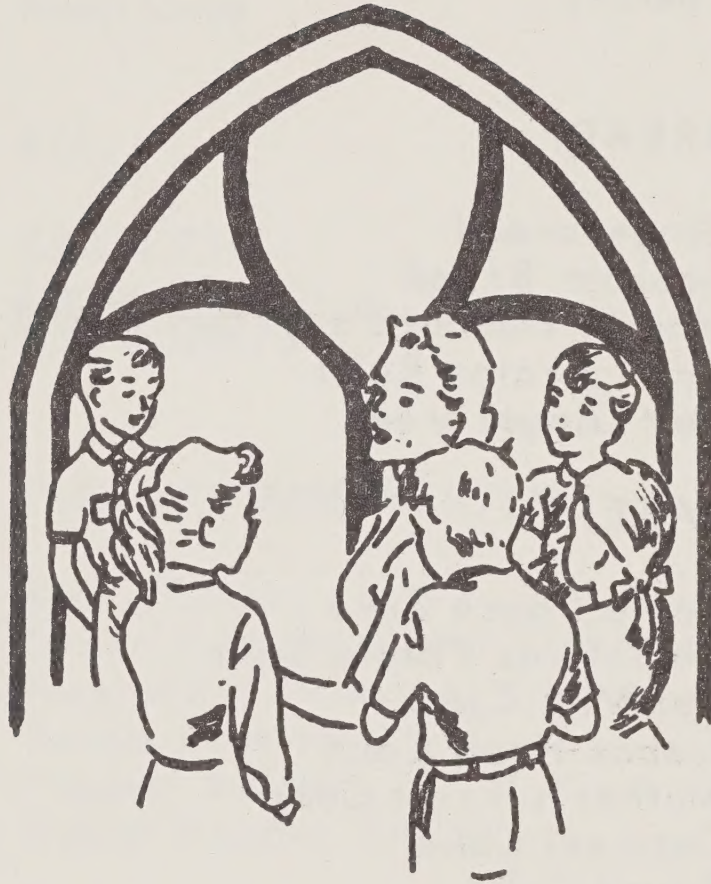
In individual molds, and garnish with smiles.

This recipe is guaranteed never to fail.

But he answered, "It is written, 'Man shall not live by bread alone, but by every word that proceeds from the mouth of God.'" *Matt. 4:4*







The kingdom of heaven is like leaven which  
a woman took and hid in three measures of  
meal, till it was all leavened. *Matt. 13:33*

## In Memorial

These recipes have been given by friends and relatives of beloved cooks we have known at Springfield who are no longer with us. Use them and think of the former Friend who used it before.

### BREAD:

Gingerbread  
Graham Bread  
Mother Hubbard's Brown Bread  
Refrigerator Rolls  
Soft Gingerbread

### CAKE:

Apple Sauce Cake  
Christmas Potato Cake  
Hot Milk Cake  
Icebox Fruit Cake  
Mother's Fruit Cake  
Oatmeal Cake  
Pound Cake  
Tilden Cake  
Marshmallow Frosting

### CANDY:

Chocolate Fudge  
Old Fashioned Molasses Candy

### COOKIES:

All-bran Refrigerator Spice Cookies  
Miss Elva's Cookies  
Miss Hattie's Cookies  
Moravian Cookies  
Old Fashioned Soft Molasses Cookies  
Vanilla Wafers - Drop Cakes  
Refrigerator Date Pinwheels



## MEAT:

Chicken Dumplings  
Curing Ham and Shoulders  
Meat Loaf

## PIE:

Chess Pie  
Lemon Pie  
Egg Custard

## PICKLES AND RELISH:

Beet Pickles  
Green Tomato Sweet Pickles  
Mustard Pickles  
Sweet Pickles  
Pepper Relish  
Sweet Pepper Relish

## PUDDING:

Persimmon  
Persimmon  
Sweet Potato

## MISCELLANEOUS:

Floating Island  
Ginger Pears  
Nancy Thurber's Cole Slaw  
Twenty Four Hour Salad  
Original Brunswick Stew

## GINGERBREAD RECIPE

(over 100 years old)

¼ cup sugar	1 egg
½ cup butter and lard mixed	1 cup molasses
1½ teaspoons soda	2½ cups sifted flour
1 teaspoon each of	½ teaspoon cloves
cinnamon and ginger	½ teaspoon salt
1 cup hot water	

Cream shortening and sugar, add the beaten egg, molasses, then add dry ingredients which have been sifted together. Add the hot water last and beat until smooth. Bake in a moderate oven.

Aunt Maggie Hayworth Farlow

## GRAHAM BREAD

1 pint milk or water	2 tablespoon molasses
½ yeast cake	2 teaspoon salt
2 tablespoon luke warm water	3 cups white flour
¼ cup brown sugar	3 cups graham flour

Make a dough with the first seven ingredients, add graham flour and enough more white flour to knead. Knead slightly, and proceed as with plain white loaf, baking in a moderate oven for one hour. If an all graham, moist loaf is desired, use all graham flour, and beat well but do not knead. Pour into greased pans and let rise. Bake one hour in a moderate oven. I also use 1 heaping tablespoon butter.

{"Wheatworth's Whole Wheat Flour"}  
{"Franklin Mills Whole Wheat Flour"}

In memory of Genevieve Mendenhall Blair

## MOTHER HUBBARD'S BROWN BREAD

1 egg beaten light	1 cup sour milk
2 tablespoon sugar	1 teaspoon salt
1 tablespoon shortening	1 teaspoon soda
½ cup molasses	2 cups graham flour

Mix in order given and bake 45 minutes.

In memory of Genevieve Mendenhall Blair



## REFRIGERATOR ROLLS

3/4 cups milk	1 cake yeast
1/4 cup sugar	1/4 cup warm water
3 tablespoons shortening	1 egg
1 teaspoon salt	3 1/2 cups flour

Scald milk. Pour over sugar, shortening, and salt in mixing bowl. Cool to luke warm. Soften yeast in warm water. Add beaten eggs. Add 1/2 the flour and beat thoroughly. Add remaining flour and mix well. Grease top of dough slightly. Store in refrigerator until needed. About 1 1/2 hours before needed take from refrigerator the amount needed for rolls. Shape into clover leaf rolls. Cover and let rise until double in bulk. Bake in moderate oven. 400 degrees F.

In Memory Of:  
Lydia Barker Purcell

## SOFT GINGERBREAD

1/4 cup butter	1 egg
1/2 cup sugar	1/2 cup sour milk
1/2 cup molasses	1 teaspoon cinnamon
1 3/4 cups flour	2 teaspoons ginger
1 teaspoon soda	1/4 teaspoon salt

Cream butter, add sugar gradually, beat egg slightly and add. Sift dry ingredients and add small amount flour to creamed mixture; blend well. Then alternately add liquids with dry ingredients. Stir vigorously until smooth. Pour into pan and bake in oven until done.

In Memory of Ava L. Lowe

## APPLE SAUCE CAKE

2 cups sugar	1 teaspoon cinnamon
2 eggs	3 teaspoons cocoa
1/2 cup butter	2 teaspoons soda
1 cup milk	1 1/2 cups apples (sliced)
2 1/2 cups flour	1 cup raisins
1 teaspoon ground cloves	

Cream sugar and butter. Add eggs one at the time. Sift flour with soda and spices. Add alternately with milk. Fold in apples and raisins. Bake in moderate oven. Makes 2 layers. Frost with white frosting.

Lillie Reddick

## CHRISTMAS POTATO CAKE

2 cups white sugar  
1 cup butter  
1 cup hot mashed potatoes  
1 cup chopped walnuts  
½ cup sweet milk  
2 cups plain flour

4 eggs well beaten  
5 teaspoons melted  
chocolate  
1 teaspoon each of cloves,  
cinnamon and nutmeg  
2 teaspoons of baking powder

Mix in order given and bake in layers and use marshmallow Frosting.

From the handed down cook book of Mrs. J. E. (Emma) Hayworth  
In her memory.

## HOT MILK CAKE

4 eggs  
2 cups sugar  
2 teaspoons baking powder  
sifted in 2 cups flour

1 cup milk  
½ pound butter  
1 teaspoon vanilla

Mix eggs, sugar, and flour thoroughly. Add milk and butter which have been heated to boiling point. Bake in moderate oven.

In Memory of Dora E. Richardson

## ICEBOX FRUIT CAKE

1 lb. graham crackers  
1 lb. marshmallows  
2 cans milk (small)  
2 box dates  
4 slices candied pineapple  
½ lb. candied cherries  
1 slice candied lemon peel

1 slice candied orange peel  
1/8 lb. candied citron  
2 boxes raisins (1 white)  
1 cup black walnuts  
1 cup English walnuts  
2 cups pecans  
1 lb. currants

Dice all fruit and cover with crumbs from crushing Graham Crackers. Melt marshmallows in can milk over low heat. Add the fruit to the marshmallow-milk, then mix. Add the nuts, then mix. Pack into molds and place in the refrigerator until ready to serve.

In memory of Essie Morgan Keller



## MOTHER'S FRUIT CAKE

1 cup butter	1 cup raisins
2 cups sugar	1 cup figs
1 cup sweet milk	1 cup walnuts
2½ cups flour	4 egg whites
2 teaspoons baking powder	

Beat the butter and sugar to cream. Add milk and flour sifted with baking powder. Next add the fruit and nuts which has been floured well. Fold in the egg whites and bake slowly for 2 hours. Oven about 200 degrees.

In Memory of Minnie Hendricks Robertson



"You will never over eat if you always feed on the Bread of Life"



## OATMEAL CAKE

1½ cups boiling water  
1 cup old fashioned oatmeal, uncooked

Pour boiling water over oatmeal and set aside.

Cream together:

½ cup Crisco	1 cup white sugar
1 cup brown sugar	2 eggs beaten in one at a time

Sift together:

1½ cups flour	½ teaspoon cinnamon
1 teaspoon soda	½ teaspoon nutmeg
½ teaspoon salt	

Stir oatmeal well, add 1 teaspoon vanilla, add gradually to the flour mixture. Bake in long pan 350 degrees for 25 minutes

While still warm top with:

1 stick margarine	2 egg yolks
1 cup brown sugar	1 cup coconut
1 cup chopped nuts	½ cup milk

Mix and spread over cooked cake. Return to oven until lightly browned, about 5 minutes. Burns easily.

In memory of Mrs. Annie Goodwin

## POUND CAKE

2 sticks whipped margarine	½ teaspoon baking powder
½ cup Crisco	1 cup milk
3 cups sugar	1 teaspoon vanilla
5 eggs	1 teaspoon lemon juice
3 cups cake flour	

Cream whipped margarine, Crisco and sugar thoroughly. Add eggs one at a time. Add cake flour, baking powder, milk and flavorings. Start in a cold oven. Bake in a tube pan at 325 degrees for 1 hour 10 minutes. Turn off and let stay in oven 10 minutes more.

In memory of Lois Blackwell Briles

## TILDEN CAKE

1 cup butter	½ cup cornstarch
2 cups sugar	4 eggs
1 cup sweet milk	2 teaspoons baking powder
3 cups flour	2 teaspoons lemon extract

Cream butter and sugar. Add beaten eggs. Sift flour, cornstarch, and baking powder. Add flour alternately with milk. Beat well after each addition. Add lemon extract. Bake in moderate oven (350 degrees) 25-30 minutes. Ice with favorite icing.

The favorite and most used cake recipe of Mrs. Josie Mendenhall.

## MARSHMALLOW FROSTING

2 cups sugar	10 marshmallows
7 tablespoons boiling water	whites of 2 eggs

Put the sugar in sauce pan and stir to prevent sugar from adhering to saucepan. Heat to boiling point, and let boil rapidly, without stirring, until syrup will thread when dropped from tip of spoon. Remove from range and add marshmallows, cut in small pieces. Beat the white of eggs until stiff, but not dry, and add hot syrup gradually, while beating constantly; then continue the beating until mixture is of right consistency to spread.

From the handed down cook book of Mrs. J. E. (Emma) Hayworth  
In her memory.



## CHOCOLATE FUDGE

2 cups sugar

3 tablespoon cocoa

Mix together and stir in 1 scant cup milk. Cook over medium heat until soft ball forms when mixture is dropped in cold water. Remove from heat and add  $\frac{1}{4}$  cup butter and 1 teaspoon vanilla. Cool to warm stage, then beat until mixture looks dull and thickens. Pour into greased pan. When cool, cut into squares. (Variation: after cooking beat in  $\frac{1}{2}$  cup peanut butter.)

In Memory of Ellsworth Morgan

## OLD FASHION MOLASSES CANDY

2 cups molasses

$\frac{1}{2}$  cup water

2 cups brown sugar

$\frac{1}{4}$  cup vinegar

2 level tablespoons butter

Put all the ingredients except the vinegar, into a large sauce pan, and cook fast till a little of the mixture dropped into cold water feels brittle; add the vinegar, cook two minutes more and pour into a greased pan to cool. As soon as it can be easily handled, pull with fingers till white. Cut into pieces before it is too hard.

(Mother's Recipes)  
cook book copyright 1908 by  
Lilly Hayworth

In Memory of Emma Hayworth

## ALL-BRAN REFRIGERATOR SPICE COOKIES

1 cup shortening

1 teaspoon salt

2 cups sugar

2 teaspoons cinnamon

2 eggs

1 teaspoon allspice

$\frac{1}{4}$  cup milk

1 teaspoon vanilla

$3\frac{1}{2}$  cups flour

$\frac{1}{2}$  cup seeded raisins(chopped)

3 teaspoons baking powder

$2\frac{1}{2}$  cups Kellogg's All-Bran

Cream the shortening and sugar. Beat in eggs. Add milk. Sift the dry ingredients (except All-Bran) to the first mixture. Add the remaining ingredients and mix well. Roll and store in refrigerator. When needed, slice thin and bake on cookie sheet in hot oven 12 minutes. Yield: 8 dozen 2 inch cookies.

In Memory of Miss Elva Blair

## MISS ELVA'S COOKIES

1 cup brown sugar	1 teaspoon soda
1 cup white sugar	4 tablespoon buttermilk
1 cup butter	1 teaspoon mace
2 eggs	

Flour to make a still dough. Chill, roll thin and cut out and bake until done.

In memory of Elva Jane Blair

## MISS HATTIE'S COOKIES

1 cup brown sugar	4 tablespoon buttermilk
1 cup white sugar	1 teaspoon mace
1 cup shortening	1 teaspoon nutmeg
2 eggs	flour to make medium dough
1 teaspoon soda	

Cream shortening, add 1 egg at a time and beat well. Add buttermilk with soda dissolved in it. Add mace and nutmeg before baking. Bake until brown in moderate oven.

Miss Hattie Tomlinson

## MORAVIAN COOKIES

1 qt. Puerto Rican or Grandma molasses	1 tb. ginger
1 cup shortening	1½ tbs. soda dissolved in a little warm water
½ cup butter	About 3 lbs. flour or enough to make a very stiff dough
¾ lb. brown sugar	
1 tb. cinnamon	
1 tb. cloves	

Cover dough in mixing bowl and let stand at room temperature for 36 hours, then put in refrigerator. This cookie dough keeps indefinitely. Roll out on a marble slab or cloth covered board. (floured) The knack of these cookies is to roll dough very thin. Then rub dough lightly with palm of the hand to give a glaze or sheen. Cut dough in desired shape. Small cutters seem to lend to better handling of cookies. Use middle shelf of oven for baking. Bake at 275° for 8 to 10 minutes. Cookies dry out more than bake. Store in air tight container. Cookies have better flavor after storing and allowed to ripen.

Miss Elva Blair



## OLD FASHIONED SOFT MOLASSES COOKIES

4 cups sifted enriched flour	½ teaspoon cloves
1½ teaspoon salt	1 cup shortening
2 teaspoons soda	1½ cups unsulphured molasses
2 teaspoons cinnamon	½ cup sugar
2 teaspoons ginger	1 egg

Heat oven to 350 degrees (moderate). Sift together first six ingredients. Melt shortening in sauce pan large enough for mixing cookies. Stir in molasses and sugar. Cool. Beat in egg. Gradually add flour mixture. Beat about 18 or 20 strokes. Shape into balls (golf ball size). Place on greased cookie sheets. Bake 15 minutes or until cookies have lightly browned. Store in covered stone jar. Yield: Four dozen cookies.

Belle Barefoot

## VANILLA WAFERS—DROP CAKES

1 cup butter or other shortening	1 teaspoon baking powder
2 cups sugar	½ teaspoon soda
4½ cups flour	2 teaspoons vanilla
½ cup sweet milk	½ teaspoon mace
2 eggs	

Drop by teaspoons on baking sheet.

In Memory of Hattie Tomlinson

## REFRIGERATOR DATE PINWHEELS

2¼ cups chopped dates	2 cups brown sugar
1 cup water	3 eggs well beaten
1 cup granulated sugar	4 cups sifted flour
1 cup chopped nut meats	½ teaspoon salt
1 cup shortening	½ teaspoon baking powder

Combine first 4 ingredients in saucepan and cook slowly until thick. Add nut meats and cool. Cream shortening, add brown sugar gradually. Add eggs and beat well. Add remaining ingredients and mix well. Chill thoroughly. Roll out mixture; spread date filling and roll up as for a jelly roll. Chill thoroughly, then cut into slices ¼ inch thick.

In memory of Miss Elva Blair

## CHICKEN DUMPLINGS

4-5 lb. Chicken

Cook in enough water to cover chicken until chicken is tender. Cool in broth. Remove meat from bones in pieces as large as possible.

2 T shortening  
½ t salt

2 cups plain flour

Mix with stock, skimming off any fat. Roll very thin. Bring the broth to boil drop bite-size squares of dough into rapid boiling broth. Lower temperature and boil slowly for 25 minutes.

In memory of Essie Morgan Keller

## RECIPE FOR CURING HAMS AND SHOULDERS

While meat is still warm rub in:

1 pint of salt  
1 tablespoon brown sugar

1 tablespoon black pepper  
1 tablespoon red pepper

This is for one joint of a two hundred pound hog. Wrap in brown or white paper. Put in sack. Hang at once with hock down. Mix salt, pepper, and sugar. Rub in real good all over.

In Memory of James F. Hedrick

## MEAT LOAF

1 pound of sausage  
1 pound of hamburger  
2 eggs

1 cup milk  
1 cup tomato juice  
1 good size onion

Mix this and add enough crackers to make a good mixture to hold together. Make in shape of a loaf and bake one and half hours. 350 degree oven.

Lillie Reddick



"The trouble with doing nothing is that you can't stop to rest"



"Twixt optimist and pessimist  
The difference is droll:  
The optimist sees the doughnut,  
While the pessimist sees the hole".



## CHESSE PIE

4 eggs	2/3 cup butter
1 cup sugar	2/3 cup milk
1/2 cup brown sugar	1/2 tablespoon corn starch

Stir butter and sugar together. Add milk and well beaten eggs, stirring well. Pour mixture into unbaked pie shell. Bake at 350 for 30 to 40 minutes.

In Memory of Ava L. Lowe

## LEMON PIE

2 lemons-juice and rind grated	2 cups of rich sweet milk or cream
1 cup granulated sugar	2 rounded tablespoons cornstarch mixed with six egg yolks, beaten

Bake in a rich, flaky crust in a 375 degree oven. Beat the whites to a stiff froth with 8 tablespoons of pulverized sugar. Spread on the tops of the pies and brown in hot oven of 450 degrees. This will make two 7 or 8 inch pies in old timey pie plates, or one large, deep 10 or 10 1/2 inch plate.

Memorial to: Mrs. Linda McCauley

## EGG CUSTARD

4 eggs	1/4 teaspoon nutmeg
2/3 cup sugar	2 2/3 cups milk
1/2 teaspoon salt	

Heat the milk before putting it into the ingredients. It will make the custard light and fluffy. This is optional. Pour into pastry-lined pan. Cook 425 degrees for 30 minutes. 9 inch pie.

In memory of Ora H. Baker

## BEET PICKLES

1 gallon small beets	1 tablespoon allspice
2 cups sugar	3½ cups vinegar
1 long stick cinnamon	1½ cups water

Cook and skin beets. Add sugar and spices to vinegar and water. Simmer 15 minutes. Add beets. Boil 5 minutes. Pack into jars and seal. Process 5 minutes in hot water bath.

In Memory of Annie Swaim

## GREEN TOMATO SWEET PICKLES

Slice medium size dish pan full of green tomatoes. Sprinkle ½ cup salt over them. Let stand over night then drain and squeeze as dry as possible. Make a pickling solution of:

1 quart vinegar	3 teaspoons of whole mixed
6 cups sugar	spices

This solution will cover 9 pounds of tomatoes after they have soaked over night. Cook tomatoes in above solution 1 hour. Put in sterilized jars while hot but not boiling.

In Memory of Lydia Barker Purcelle

## MUSTARD PICKLES

1 quart green tomatoes	4 green and 2 red peppers
2 quarts white onions	1 bunch celery
1 large head of cauliflower	

Chop all together and let stand over night in brine made of 1 pint salt to 4 quarts water. In the morning scald in brine and drain. Mix:

4 tablespoons mustard	2 cups sugar
1 cup flour	1 tablespoon celery seed
1 small teaspoon tumeric powder	

Mix all the above in cold vinegar. Add whole to 2 quarts boiling vinegar. Stir until thickened, then add to chopped vegetables and boil for five minutes.

This recipe maybe varied by using other vegetables, cabbage, cucumbers, etc.

In Memory of Genevieve Mendenhall Blair



## SWEET PICKLES

1 gallon cucumbers

1 cup of salt to a gallon of water

Let cucumbers soak one week. Wash out salt water, then soak in; 1 cup of slack lime to a gallon water. Let soak in lime water 3 hours. Wash out and cover in;

1 cup sugar

1 cup vinegar

Sprinkle with  $\frac{1}{2}$  box mixed spices (usually takes 5 cups of sugar and vinegar to a gallon of cucumbers). Let stand over night. Drain syrup and cook 10 minutes; add to cucumbers and let set 2 hours. Cook 10 minutes and can.

In Memory of Adleita Briles Weant

## PEPPER RELISH

1 pint sweet red peppers

2 teaspoons celery seed

1 pint sweet green peppers

4 cups sugar

1 quart cabbage

1 quart vinegar

1 pint white onions

2 or 3 hot peppers

4 tablespoons mustard seed

5 tablespoons salt

Chop all ingredients fine and add salt and let stand over night. Pack in sterilized jars and seal.

In Memory of Mother - Mrs. Annie Goodwin

## SWEET PEPPER RELISH

15 green sweet pepper

2 large onions

15 red sweet pepper

4 T sugar

6 hot green pepper

1 T salt

2 cups vinegar

Grind peppers and onions, bring to boil then drain off the liquid. Add sugar, salt, and vinegar. Boil 10 minutes. Pack in jars and seal.

In memory of Essie Morgan Keller

## PERSIMMON PUDDING

2 to 2½ cup pulp  
2 cups sugar, 1 brown  
preferred  
3 eggs  
2 cups flour  
½ cup melted ; butter

3 cups sweet milk  
1 teaspoon soda  
1 teaspoon baking powder  
1/3 teaspoon nutmeg  
2 teaspoons cinnamon

Add sugar, egg yolks and butter to pulp. Add sifted dry ingredients alternately with milk. Fold in beaten egg whites. Bake one hour at 350 degrees.

In Memory of Martha Blair

## PERSIMMON PUDDING

1 stick butter  
1 cup brown sugar  
1½ cups white sugar  
3 eggs  
1 cup flour  
¼ teaspoon soda

¼ teaspoon salt  
¼ teaspoon baking powder  
1½ cups milk  
1 pint strained persimmons  
¼ teaspoon allspice  
½ teaspoon cinnamon

Cream butter and sugar. Add eggs. Add dry ingredients and milk. Stir in persimmons. Pour into greased pan or pyrex dish. Bake at 350 degrees about one hour.

In memory of Roxie Bodenheimer Coltrane

## SWEET POTATO PUDDING

3 medium size potatoes  
2 tablespoons flour  
1 cup sugar  
2 eggs  
¼ cup melted butter

¼ teaspoon salt  
1 teaspoon lemon  
1 teaspoon vanilla  
2 cups milk  
½ cup water

Add sugar with flour to potatoes. Add beaten egg, then add all other ingredients. Pour into a greased baking dish. Bake at 400 degrees F until it begins to brown on top. Then turn oven from 400 to 300 degrees F for 15 minutes. Turn oven off. Let set 5 minutes then take out.

In Memory of: Mary E. Barker  
(Mrs. Nereus M. Barker)



## FLOATING ISLAND

1 qt. milk (sweet) heated	2 teaspoons vanilla, or
4 eggs, separated	essence of almond
4 heaping tablespoons white	½ cup currant jelly, or
sugar	any red or green jelly

Beat egg yolks well, stir in sugar and add to hot milk-not boiled-a little at a time. Then boil until it thickens. "It will be sort of curdled, but that is right." When cool, flavor and pour into a glass dish, first stirring well. Beat egg whites to a meringue and add the ½ cup jelly gradually beating into dots; or the jelly can be left out and put on top of the "islands" made of the meringue, by putting tablespoonfuls around on the yellow-custard. If jelly is to be put on top of "islands", make a small dent in center of each, then put a teaspoon of the colored jelly in each dented center.

Memorial to: Mrs. Linda McCauley  
by: Donna M. Jackson

## GINGER PEARS

5 lbs. pears (ground)	4 lemons (ground)
2 tablespoons ground ginger	3 lbs. sugar

Cook 3 hours in open kettle. Place in jars and cover with paraffin or household wax.

In Memory of Hattie Tomlinson

## NANCY THURBER'S COLE SLAW

2 cups chopped or shredded cabbage

### Dressing:

1½ tablespoons flour	dash pepper
1/3 to ½ cup cold water	1 tablespoon sugar
1 tablespoon butter	2 tablespoons vinegar
½ teaspoon salt	

Smooth, flour and water together in a saucepan. Place over low heat and add butter, sugar, salt and pepper. Stir continually as mixture cooks to a slightly thick sauce. Stir in vinegar and remove from heat. Allow dressing to cool and combine with cabbage. Can be served immediately or chilled in refrigerator before using.

In Memory of Nancy Thurber

## TWENTY-FOUR HOUR SALAD

Two egg, beaten (in sauce pan)

Add: 4 tbsp. vinegar

4 tbsp. sugar

Heat and beat constantly until thick and smooth.

Add 2 tbsp. butter

Cool - - - when cold, fold in:

1 cup cream whipped

2 cups white cherries  
(cut in halves)

2 cups pineapple  
(cut in pieces)

2 oranges (cut in pieces)

2 cups marshmallows  
(cut in quarters)

1 cup blanched almonds  
(shredded)

Top with Emrlettes and Rubettes. Chill in fancy ring mold in refrigerator cabinet for 24 hours. Serves 12-14.

In Memory of: Adleita Briles Weant

## ORIGINAL BRUNSWICK STEW

Recipe used more than 60 years at Springfield

4 large hens

4 lb. lean pork

6 lb. lean beef

2 lb. fatback or bacon

1½ gallons corn

3 quarts butter beans

3 gallons tomatoes

1½ pint sliced okra

1½ quarts sliced carrots

24 large onions

2 gallons chopped potatoes

2 lbs. butter

8 green pepper chopped

8 red pepper chopped

Add rabbit, squirrel and quail if available. Cook meat until tender and remove bones. Add meat and stock to vegetables and cook in open pot 3 hours or more, stirring constantly with hickory stick. Okra and corn should be added last. Add salt and drop in whole hot red pepper pods until stew is seasoned. Serves 100.

Sara Richardson Haworth (Mrs. Chester)



# Beverages







## CUCUMBER PUNCH

1 cup mint jelly melted in 3 cups hot water. Add 1 large can pineapple juice, 3 cups orange juice, and 1½ cups lemon juice. Place ice, cucumber and lemon slices in punch bowl. Pour mixture over this and add 1 quart ginger ale. This makes 24 punch cups or 9 glasses.

Ernestine Milner

## LIME PUNCH

1 dozen lemons(juiced)	2 cups hot water
2½ cups pineapple juice	(to dissolve jello)
2½ cups grapefruit juice	2 cups cold water
2½ cups orange juice	2 cups sugar
2 packages lime jello	

Add ginger ale before serving. (Serves 36)

Gladys Purcell (Mrs. John)

## STRAWBERRY PUNCH

4 boxes Strawberry Jello	12 lemons
4 cups hot water	1½ or 2 packages of frozen
4 cups cold water	strawberries
4 cups sugar	4 large ginger ale

Add hot water to Jello and sugar. When dissolved add cold water and lemon juice. Chill. When ready to serve add thawed strawberries and chilled ginger ale.

Ruby Keller Case (Mrs. Tom)  
Myra C. Watson (Mrs. Garland)

## PUNCH (GREEN)

2 packages lime jello	1 large can frozen lemonade
2 cups hot water	1 large can pineapple juice
6 cups cold water	1 quart gingerale
1 large can frozen orange juice	

Add ginger ale just before serving. Serves about 30.

Morning Circle

## PINK PUNCH

6 pints cranberry juice cocktail	3 cups pineapple juice
1½ quarts orange juice	3 cups sugar
1 (6oz.) can frozen lemon juice	1½ quarts water

Serves 50

Gladys Purcelle (Mrs. John)

## SWEDISH CRANBERRY PUNCH

¼ cup unblanched almonds	½ stick cinnamon
½ cup dark raisins	2 cups water
Peel from 1 orange	2 one pint bottles cranberry juice cocktail
½ teaspoon whole cloves	1 # 2 can pineapple juice
¼ teaspoon whole allspice	

Early in day: Place almonds, raisins, peel in sauce pan. Tie cloves, allspice and cinnamon in cheese cloth. Add to almond with water. Simmer, uncovered for 15 minutes. Cool, discard spice bag and peel.

At serving time: Combine almond mixture with juices. Pour over ice in punch bowl or heat, adding claret to taste if desired. In serving, spoon a few raisins and an almond into each cup. Makes about 12 punch cup servings. May be served hot or cold.

Peggie Morgan Baxter (Mrs. Clyde)

## EVERGREEN PUNCH "QUICK"

2 pkgs. lime cool ade	1 (46 oz.) can pineapple juice
1 qt. gingerale	2 cups sugar
4 quarts water	

Cherry Kool-Aid can be used for a red punch. Serves 50.

Ethel Wells Hayworth (Mrs. Myron)

## PUNCH

1 gallon lime or orange sherbet	1 quart pineapple or orange juice
8 quarts ginger ale	

This serves 75 people.

Janet Downing (Mrs. Melbourne)

## COFFEE PUNCH

1 qt. chocolate and/or  
vanilla ice cream  
1 cup whipped cream

½ cup conf. sugar  
2 qts. ice cold strong  
coffee

Combine ingredients in a punch bowl and mix. Whip well.  
Serve at once.

Madge Greenwood Richardson (Mrs. Tom)

## PLANTATION PUNCH

2 qts. strong lipton tea cooled    1 (6 oz.) can frozen lemonade  
1 (6 oz.) can frozen orange juice concentrate  
1 (6 oz.) can frozen grape juice    1 qt. ginger ale

Stir frozen fruit juices and lemonade into cool tea. Pour over a block of ice in a punch bowl. Just before serving, add ginger ale. Garnish with thin slices of orange and lemon. Makes 30 punch cup servings.

Ruby Keller Case (Mrs. Tom)

## RUSSIAN TEA

10 teaspoons tea leaves  
3 cups sugar  
juice of 8 lemons  
juice of 3 oranges

grated rinds of 1 lemon  
and 1 orange  
½ teaspoon cinnamon  
½ teaspoon ground cloves

Heat sugar, spices and rinds in two quarts of hot water. Bring to boil. Steep tea in two more quarts of hot water. Blend the two mixtures over low heat for a few minutes, adding juices. This will keep in covered jars, refrigerated, for days.

Dovie Hayworth

## TEA

¼ cup or 4 tablespoons tea  
1½ cup sugar

2 lemons sliced thin  
3 qt. boiling water

Steep for 5 minutes.

Sara Clapp Haworth (Mrs. Byron)



## RUSSIAN TEA

1 teaspoon cloves	juice of 3 oranges
1 stick cinnamon	juice of 1½ lemons
3 qts. water	1 cup sugar
2½ tablespoon black tea	

Tie spices in bag and bring to boiling in water. Add tea tied loosely in bag, steep for 5 minutes. Remove bags. Heat juices and sugar. Add to tea.

Amanda Richardson Mattocks (Mrs. C. B.)

## SPICED TEA—HOT

Steep in boiling water 3 minutes:

6 tea bags	2 teaspoons whole cloves
Strain	

Heat together:

1 cup sugar	1 cup water
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Juice and strain:

4 oranges	4 lemons
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Mix together and reheat for serving at any time. Never let boil while heating.

Gladys Purcelle (Mrs. John)

## PARTY LEMONADE

1 medium jar of maraschino cherries (long stemmed)  
1 gal. lemonade (or more)  
Put one cherry in each individual ice cube section.  
Add ½ teaspoon cherry juice to each section also.  
Freeze, and put in lemonade and serve.

Jo Ann Cain (Mrs. Bill)







## STREAMLINED WHITE BREAD

1½ cups warm water (not hot - 110 to 115 degrees	2 teaspoon salt
1 pkg. active dry yeast	2 tablespoon sugar
2 tablespoons soft shortening	3 cups sifted flour

In mixer bowl, dissolve yeast in warm water. Add shortening, salt, sugar and half the flour. Beat 2 minutes, medium speed on mixer or 300 vigorous strokes by hand. Scrape sides and bottom of bowl frequently. Add remaining flour and blend in with spoon until smooth. Scrape batter from sides of bowl. Cover with cloth and let rise in warm place (85 degrees) until double, about 30 minutes. (If kitchen is cool, place dough on a rack over a bowl of hot water and cover completely with a towel.

Stir down batter by beating about 25 strokes. Spread batter evenly in greased loaf pan, 8½ x 4½ x 2 ¾". Batter will be sticky. Smooth out top of loaf by flouring hand and patting into shape.

Again let rise in warm place until batter reaches ¼" from top of 8½" pan or 1" from top of a 9" pan, about 40 minutes.

Heat oven to 375 degrees. Bake 45 to 50 minutes, or until brown. To test loaf, tap the top crust; it should sound hollow. Immediately remove from pan. Place on cooling rack or across bread pans. Brush top with melted butter or shortening. Do not place in direct draft. Cool before cutting. A saw-tooth knife is especially good for cutting. Slice with a sawing motion rather than pressing down, making slices slightly thicker than usual. Makes 1 loaf.

Janet Downing (Mrs. Melbourne)

## ROLLS

9 cups flour (save 1 cup for kneading)	1 tablespoon salt
1 quart sweet milk	2 teaspoons baking powder
1 cup sugar	1 teaspoon soda
1 cup Crisco	1 cake yeast dissolved in ¼ cup lukewarm water

Scald milk, crisco, and sugar; add yeast. Mix with 8 cups flour. Let rise double bulk. Add soda, salt and baking powder to 9th. cup flour and work into the dough. Then place dough in a cold greased pan for storage. Use as desired. Can be kept in refrigerator for several weeks.

Texie Cain (Mrs. N. C.)

## WHOLE WHEAT BREAD

### Soften:

1 pkg. active dry yeast (or 1 cake compressed yeast) in  $\frac{1}{4}$  cup warm water.

### Combine:

$\frac{1}{2}$  cup firmly packed brown sugar  
3 tablesppons shortening

1 tablespoon salt and  
1 cup boiling water in large bowl

### Add:

$\frac{3}{4}$  cup cold water. Cool to lukewarm. Stir in the softened yeast.

### Add gradually:

4 cups Pillsbury's Whole Wheat-Graham Flour and  $1\frac{1}{2}$  to 2 cups Pillsbury's Best All Purpose Flour to form a stiff dough.

**Knead:** On lightly floured surface until dough is smooth and satiny, about 7 to 10 minutes. Place in a greased bowl; cover. Let rise in warm place (85 to 90 degrees) until light and doubled in size, about 2 hours. Punch down; let rise 30 minutes. Divide dough in half. Shape into round or long loaves and place on greased cookie sheets or in two 9x5x3-inch loaf pans. Cover. Let rise in warm place until light and doubled in size,  $1\frac{1}{4}$  to  $1\frac{1}{2}$  hours. Bake at 350 degrees for 50 to 60 minutes. Remove from pans immediately.

**For Raisin Whole Wheat Bread:** Add  $\frac{1}{2}$  cup raisins with the cold water.

Martha Haworth (Mrs. John)

## TENNESSEE BISCUITS

5 cups unsifted plain flour  
1 teaspoon soda (put in flour on buttermilk)  
2 teaspoons salt  
 $\frac{1}{4}$  cup sugar

2 cups buttermilk heat luke-warm to dissolve yeast.  
1 cup shortening  
2 pkg. dry yeast, dissolved in buttermilk

Sift dry ingredients together, cut in shortening. Add buttermilk making sure yeast is dissolved. Knead dough, divide into thirds and roll thin; brush with melted butter. Fold dough over and cut with 2" cutter. Place on cookie sheet, let rise until double. For brown and serve, bake at 375 degrees for 12-15 minutes; freeze. To serve hot bake at 400 degrees for 15-17 minutes.

Jean Farlow - Bertha Franklin

## AMADAMA BREAD

Extra special when toasted

2 cups milk	3 tablespoons shortening or oil
½ cup yellow cornmeal	1/3 cup water
2 teaspoons salt	2 pkgs. granular or compressed yeast
½ cup molasses (dark or light)	
5 cups sifted flour (about)	

Combine milk, cornmeal and salt in saucepan; heat to boiling, stirring constantly. Reduce heat, cook 5 minutes. Add molasses and shortening blend. Cool to lukewarm. Sprinkle granular yeast over warm (110 degrees) water. Add softened yeast to cool cornmeal mixture. Add 2 cups flour; beat thoroughly. Add enough remaining flour to make stiff dough. Turn dough out on lightly floured board, let rest 10 minutes. Knead until smooth and elastic—about 10 minutes. Place in well greased bowl; turn once to bring up greased side. Cover, set in warm place (80–85 degrees) to rise until doubled, about 40 minutes. Without punching down, turn out on floured board. Divide in half, shape into 2 loaves. Place in greased 9x5x3 pans. Cover, and let rise again until doubled, about 40 minutes. Bake in moderate oven (375 degrees) about 50 minutes. Turn out of pan, let cool on rack.

Evelyn Cain Bencini

## PARKER HOUSE ROLLS

6 tablespoons melted shortening	1 cake or pack Fleischmann's Yeast
1 cup milk	1 cup lukewarm water
5 tablespoons sugar	6 cups sifted flour
1 tablespoon salt	

Scald milk, add sugar and salt; cool to lukewarm. Dissolve yeast in lukewarm water and add to lukewarm milk. Add 3 cups flour and beat until perfectly smooth. Add melted shortening and remaining flour, or enough of the flour to make easily handled dough. Knead well. Place in a greased bowl. Cover and set in warm place free from draft (Your electric oven turned on for exactly one minute is fine). Let rise until double in bulk about 1½ hours. Work down, roll out to 3/8 inch thickness, cut with 2½ inch biscuit cutter. Grease heavily through the center with dull edge of knife and brush with butter. Fold like pocket book. Place close together in well greased shallow pan and let rise again until light or about 1 hour. Bake in hot oven at 425 degrees about 20 minutes. Makes 4 dozen. These rolls make delicious refrigerator rolls too. After they rise the first time, punch down, grease lightly with butter. Place in bowl and cover tightly until needed.

Florence O. Robertson (Mrs. Herman)



## THIRTY MINUTE ROLLS

Sift together:

2½ cups plain flour  
1 teaspoon baking powder

1 teaspoon salt

Mix well:

3 scant tablespoon melted  
butter  
1 cake of yeast dissolved in  
1 cup lukewarm buttermilk

¼ teaspoon soda  
1 teaspoon sugar

Make into dough. Knead until smooth. Roll out and cut, dip in more melted butter and fold. Let rise in a warm place for 30 minutes. Bake in a quick preheated oven 450 degrees—for 10 minutes, or until brown. (Dough will be a little soft.)

Thelma Hendricks (Mrs. W. O.)

## QUICK BUTTERMILK ROLLS

Measure into mixing bowl ¼ cup warm water (not hot—110 to 115 degrees)

Add, stirring to dissolve 1 pkg. active dry yeast.

Stir in:

¾ cup lukewarm buttermilk  
¼ teaspoon soda  
1 teaspoon sugar

1 teaspoon salt  
3 tablespoons soft shortening  
Half of 2½ cups sifted flour

Add rest of flour, mix with hand. Turn onto lightly floured board. Knead until smooth and elastic. Shape into any of the desired shape. Let rise until double (about 1½ hours). Bake until golden brown, about 15–20 minutes in 400 degree oven.

Catherine Reddick Sheppard (Mrs. Kalin)

## POTATO ROLLS

1 cup mashed potatoes, let  
cool (plain)  
2/3 cup sugar  
2/3 cup shortening, cream  
all above together

½ cup potato water or more  
(cool)  
2 yeast cakes or 2 packs dry  
yeast melted in potato water

2 eggs beaten pour into yeast mixture, mix top to bottom. Sift six cups plain flour, 2 teaspoons salt, make hole in flour and add above—add more potato water or milk to make soft dough. Let rise in bowl until double then work down and store or either make into rolls. This dough will keep several days.

Gladys Stafford

## SUNDAY DINNER ROLLS

½ cup scalded milk  
¼ cup shortening  
1 tablespoon sugar  
2 teaspoons salt  
½ cup water

1 cake fresh or 1 package  
dry yeast  
1 beaten egg  
3 cups flour

Combine milk, shortening, sugar and salt. Cool to lukewarm by adding water, add yeast; stir gently. Blend in egg; add flour and mix until dough is well blended. Place in refrigerator Saturday night (or at least two hours). Sunday at 9:00 a.m. turn onto well floured board and work in flour until dough can be rolled. Shape into "pocket-books" by cutting rounds, placing small bit of butter on ½; crease, fold together and pinch tightly (moisten edges with water if necessary). Place in greased pan and grease tops, cover, and let rise at room temperature until after church. Bake in preheated 375 degrees oven for 20-25 minutes or until golden brown. Butter tops before serving.

Avis Rees (Mrs. Max)

## REFRIGERATOR WHOLE-WHEAT ROLLS

2 cakes yeast  
1 teaspoon sugar  
3 teaspoons salt  
2 beaten eggs  
¼ cup lukewarm water

3 tablespoons shortening  
2 cups scalded milk  
½ cup sugar  
4 cups whole wheat flour  
3 cups plain flour

Dissolve yeast and teaspoon of sugar in the lukewarm water. Combine scalded milk, sugar, salt and shortening and cool to lukewarm. Add yeast, then eggs. Add 1 cup whole-wheat flour and 1 cup plain mixed. Add remaining flour or enough to make a soft dough without kneading. Place in a greased bowl, cover, and store in refrigerator 1 hour. Knead well, make into rolls and let rise in a moderately warm place until double in bulk. Bake at 400 degrees for 15-20 minutes. Remove from pan and brush with butter. (Dough will keep for several days in refrigerator).

Lena Ellington Nance

## BISCUITS

2 cups self-rising flour  
½ cup buttermilk

½ cup shortening

Knead well, roll out and cut with a medium size biscuit cutter. Cook at 550 degrees in preheated oven until brown. Makes about 24 biscuits.

Carrie Robertson Marsh (Mrs. Roy)

## YEAST BISCUITS

Mix

5 cups sifted flour  
1 teaspoon salt  
3 teaspoons baking powder

$\frac{1}{4}$  cup sugar  
1 teaspoon soda

Cut in: 1 cup Crisco

Dissolve:  
1 yeast cake

$\frac{1}{4}$  cup warm water

Add to 2 cups buttermilk.

Mix as biscuits. Knead dough as for biscuits. Make into biscuits. Let set 10-15 minutes. Any part left over can be stored in refrigerator or Cover tightly and put in refrigerator until ready to use. Will keep several days. Bake at 375-400 degrees in pre-heated oven.

Valeria Mendenhall Thayer (Mrs. Claude)

## REFRIGERATOR ROLLS

1 cup lukewarm not hot  
water  
3 tablespoons sugar  
1 cake yeast

3 teaspoons salt  
1 egg, whole  
2 tablespoons shortening  
4 cups enriched flour

Place lukewarm water, sugar, salt, yeast and egg in bowl and beat with egg beater. Add 3 cups flour, and shortening, mix until smooth. Add remaining flour and knead with hands to form smooth soft dough. Store dough in covered bowl in refrigerator. Two hours before baking time pinch off enough dough for rolls. Roll out, cut and shape rolls. Place in greased baking pan. Cover with damp cloth and let rise in warm place until double in size. Bake in hot oven 450 degrees for 20 minutes.

Lizzie Smith (Mrs. Ernest)

## BAKING POWDER BISCUITS

2 cups flour  
1 teaspoon salt  
3 teaspoons baking powder

4 tablespoons margarine  
 $\frac{3}{4}$  cup sweet milk

Sift flour once before measuring. Sift flour, salt and baking powder together. Cut shortening into dry ingredients with blender. Add milk to make soft dough. Place on floured board and pat out to desired thickness. Bake on greased cookie sheet about 10 minutes at 425 degrees.

Janet Downing (Mrs. Melbourne)



## OLD FASHION LIGHT BREAD (ROLLS)

Combine:

½ cup sugar  
1 tablespoon salt

3 tablespoons melted  
shortening

Mix thoroughly. Add 1 cup hot water and stir until dissolved, cool to luke warm.

Dissolve in 1 cup warm water 3¼ oz. packages of dry yeast. Add to first mixture. Add 2½ cups plain flour, beat until smooth. Add 2 ¾ cups more of flour and knead until dough is smooth and elastic. Form into ball, put in a bowl lightly greased and let rise until dough is double in size. Punch dough down and form into biscuits. Let rise until double in size. Bake in preheated oven 400 degrees until golden brown.

Ruby Ferguson (Mrs. Houston)

## BUTTERMILK BISCUITS

2 cups flour  
½ teaspoon salt  
4 teaspoons baking  
powder

½ teaspoon soda  
5 tablespoons shortening  
1 cup buttermilk

Sift flour, salt, baking powder and soda; cut in shortening until mixture looks like coarse crumbs. Add buttermilk, all at once, and stir until dough follows fork around bowl. Turn out and knead ½ minute. Roll ¾ inch thick; brush with melted fat or salad oil; fold over and cut double biscuits with biscuit cutter. Bake on ungreased cookie sheet in hot oven (450 degrees) 12 to 15 minutes.

Carol Hendricks (Mrs. W. D.)  
Marion Johnson (Mrs. Odell)

## GOLDEN CORN BREAD MUFFINS

1 cup yellow corn meal  
1 cup sifted plain flour  
¼ cup sugar  
½ teaspoon salt

4 teaspoons baking powder  
1 egg  
1 cup milk  
¼ cup soft shortening

Sift together dry ingredients into bowl. Add egg, milk, and shortening. Beat with egg beater until smooth, about 1 minute. Do not overbeat. Bake in greased muffin pans 20 to 25 minutes at 425 degrees.

Gladys Purcelle (Mrs. John)

## PINEAPPLE OATMEAL MUFFINS

1 (9 oz.) can crushed pineapple  
1 cup uncooked quick cooking oats  
½ cup dairy sour cream or buttermilk  
1/3 cup soft shortening

1/3 cup brown sugar, packed  
1 teaspoon grated orange peel  
1 egg, beaten  
1¼ cups sifted flour  
1 teaspoon baking powder  
½ teaspoon soda  
1 teaspoon salt

Combine undrained pineapple, oats and sour cream; let stand 15 minutes. Cream shortening, sugar and orange peel together thoroughly; beat in egg. Resift flour with baking powder, soda and salt. Add to creamed mixture alternately with oatmeal mixture. Spoon into well greased muffin pans. Bake in hot oven 400 degrees for about 25 minutes.

Bertha Franklin

## RAISIN BRAN MUFFINS

1 cup raisin bran  
2/3 cup milk  
1 egg  
¼ cup soft shortening

1 cup sifted flour  
2½ teaspoons baking powder  
½ teaspoon salt  
¼ cup sugar

Combine raisin bran, milk, egg, and shortening, beat well. Sift together flour, baking powder, salt and sugar. Add to first mixture, stirring only until combined. Fill greased muffin pans 2/3 full. Bake in 400 degree oven about 25 minutes.

Gladys Purcell (Mrs. John)

## BROWN BREAD

1 cup dates, cut fine sprinkle with 2 teaspoons soda  
2 cups boiling water. Let cool until lukewarm  
Cream 2 tablespoons butter  
1½ cups sugar  
Add 2 eggs  
Add date mixture  
4 cups flour  
½ teaspoon salt  
2 teaspoons vanilla  
raisins and nuts to suit taste

Bake in diet-rite drink cans 1 hour 10 minutes at 325 degrees.

Gertrude Tolbert

## PINEAPPLE MUFFINS

Extra good, will freeze

1 cup sifted flour	3/4 cup Ralston Instant whole wheat
2 1/4 teaspoons baking powder	1/3 cup brown sugar
3/4 teaspoon salt	1 egg
1/4 teaspoon cinnamon	1/3 cup salad oil
1 cup undrained crushed pineapple	

Sift flour, baking powder, salt and cinnamon. Blend in whole wheat and sugar. Beat egg and add salad oil and pineapple; add to dry ingredients all at once. Stir only until flour is moistened. Bake 20-25 minutes at 400 degrees. 12 large muffins. Freeze or reheat in aluminum foil.

Sara Richardson Haworth (Mrs. Chester)

## POPOVERS

1 cup all purpose flour	1 cup milk
1/2 teaspoon salt	1 tablespoon melted shortening
2 eggs	

Sift flour; measure, add salt, and sift again. Beat eggs with a rotary beater until light and thick. Add flour and 1/3 cup of the milk. Continue to beat slowly until all the flour is moistened about 30 seconds. Gradually add remaining milk and melted shortening, beating until the mixture is free from lumps 1-2 minutes. Fill greased custard cups or iron muffin pans a little less than half full. Bake in a hot oven (425°) about 40 minutes. Serve at once, Makes 6-8 large popovers. IMPORTANT. Do not open oven door while baking.

Bertha Franklin

## CORN BREAD

1/3 cup shortening	1 cup flour
1/3 cup sugar	1/2 teaspoon salt
1 beaten egg	1/2 teaspoon soda
1 1/4 cups buttermilk	4 teaspoons baking powder
1 cup corn meal	

Cream shortening and sugar; add egg and milk. Add flour sifted with dry ingredients. Add corn meal, stirring only enough to mix. Fill greased pan; bake in hot oven (425 degrees) 25 minutes.

Marion Johnson (Mrs. Odell)



## STEAMED BROWN BREAD

2 eggs, well beaten	1 cup all-purpose flour, sifted
2 tablespoons butter, melted	1 teaspoon baking powder
2/3 cup molasses	½ teaspoon salt
1 teaspoon soda	2 cups whole wheat flour
1 cup buttermilk	1 cup seeded raisins

Stir together the eggs, melted butter and molasses. Add soda to buttermilk. Sift white flour with baking powder and salt and mix with whole wheat flour. Alternately add buttermilk and flour to egg mixture. Add raisins and stir well. Fill greased cans one-half full. Cover tightly with aluminum foil. Put 4 cups of water and the rack in the pressure cooker. Set cans on rack and cover. Allow a small stream of steam to escape from vent tube for 1½ hours. Do not use control. Remove pan from heat. Let stand 5 minutes and then open. Use 3 No. 2 cans.

Janet Downing (Mrs. Melbourne)

## BUTTERMILK CORN BREAD

2 cups cornmeal	2 cups buttermilk or sour milk
1 teaspoon salt	¼ cup butter, melted
1 teaspoon baking powder	2 eggs, beaten
1 teaspoon soda	

Mix all the dry ingredients, add the liquids, and last, the well beaten eggs. Bake in a greased pan 30 minutes in a moderate oven.

Dovie Hayworth

## HUSH PUPPIES

¾ cup cornmeal	1 scant teaspoon sugar
1/8 cup flour	1 teaspoon minced dried onion
1 teaspoon salt	2/3 cup buttermilk
1½ teaspoon baking powder	

Combine dry ingredients and mix well. Stir in the buttermilk. The batter should be slightly stiff. Drop by rounded teaspoonsful into mediumly hot deep fat. Turn occasionally so that all sides will be evenly browned. Remove from fat and drain on absorbent paper before serving. The onion can be reduced or increased according to individual taste.

Louise Thurber Honeycutt

## HUSH PUPPIES

½ cup sifted all-purpose  
flour  
2 teaspoons baking powder  
1 tablespoon sugar  
½ teaspoon salt

1½ cups enriched corn meal  
1 small onion, finely chopped  
(optional)  
1 beaten egg  
¾ cup milk

Sift together dry ingredients. Add onion. Add beaten egg and milk to dry ingredients, stirring lightly. Drop a teaspoon of batter for each hush puppy into hot deep fat (360° F.) frying only a few at a time. Fry until brown. Drain on absorbent paper. Makes about 2 dozen hush puppies.

Pat Brower (Mrs. Donald)

## SPOON BREAD

2 1/3 cups milk  
¾ cup corn meal  
4 teaspoons butter

½ teaspoon salt  
2 eggs well beaten

Bring milk to boiling point. Add meal stirring. Cook a few seconds until creamy. Remove from heat. Add butter and salt. Cool and add egg. Pour into buttered baking dish and bake at 350 degrees for 25 minutes-until it rises and is brown.

Laura E. Davis

## QUICK COFFEE CAKE

2 beaten eggs  
1 cup sugar  
1 cup milk  
¼ cup melted shortening

2 cups flour  
1 teaspoon salt  
4 teaspoons baking powder

Combine eggs, sugar, milk and shortening. Add flour sifted with salt and baking powder. Mix well and pour into 9x13-inch pan (greased).

TOPPING (mix and sprinkle over batter)

½ cup brown sugar  
2 teaspoons cinnamon  
2 tablespoons flour

2 tablespoons melted butter  
1 cup broken nuts

Bake at 350 degrees F for 25-30 minutes.

Margaret Rees

## CORN MEAL SPOON BREAD

Put in sauce pan 2 cups cold water. Let come to a boil, add 1 cup corn meal, stirring constantly until it thickens. Take from stove and add 1 cup sweet milk (stir), butter the size of an egg, 2 teaspoons salt. Beat in 2 eggs. Grease pyrex bowl (deep) and bake 1 hour at 400 degrees.

Morning Circle

## HOT CAKES

1 egg	3 tablespoons sugar
3 tablespoons melted butter or cooking oil	1 cup buttermilk

Self-rising flour to make thin batter.

Beat egg until lemon colored. Add sugar, oil, buttermilk, and flour. Cook on preheated griddle.

Valeria Mendenhall Thayer (Mrs. Claude)

## PAN CAKES

2 cups flour	1 egg
1½ teaspoons soda	2 cups sour milk
1 tablespoon sugar	1½ tablespoon melted shortening

Mix and sift dry ingredients. Add well beaten egg mixed with milk and shortening. With sweet milk, use 3 teaspoons of baking powder instead of soda.

Laura E. Davis

## FRENCH TOAST

2 eggs, beaten	¼ teaspoon salt
1 cup milk	

Dip bread slices into egg-milk mixture. Fry until golden brown in small amount of hot fat. Serve with syrup, confectioners sugar, or jelly.

Rebecca Rees



## SAVORY BREAD

1 loaf french bread  
butter or margarine

savory salt

Slice bread in one inch wedges. Spread with butter and sprinkle each slice with savory salt. Wrap loaf in aluminum foil and heat.

Ethel Wells Hayworth (Mrs. Myron)

## GARLIC BREAD

1 loaf French Bread  
¼ teaspoon garlic powder

½ cup butter or margarine

Slice bread, but not through the bottom crust. Heat garlic powder and butter slowly until butter is melted. Brush the tops and sides of bread with garlic butter. Seal in foil, place loaf on baking sheet and bake in a 350 degree oven for 20-25 minutes. Serve hot.

Peggy Franklin

## MERK'S COFFEE CAKE

½ cup shortening  
¾ cup sugar  
1 tsp. vanilla extract  
3 eggs  
2 cups sifted flour  
1 tsp. baking powder  
1 tsp. baking soda  
1 cup chopped nuts

½ pint commercial sour  
cream  
6 tablespoons butter or  
margarine, softened  
1 cup firmly packed brown  
sugar  
2 tsps. cinnamon

Cream shortening, sugar and vanilla thoroughly. Add eggs, singly, beating well after each addition. Sift flour, baking powder and soda together. Add to creamed mixture, alternately with sour cream. Blending after each addition. Spread half of batter in 10 inch tube pan that has been greased and lined on the bottom with waxed paper. Cream butter, brown sugar and cinnamon together. Add nuts; mix well. Dot batter in pan evenly with half of nut mixture. Cover with remaining batter. Dot with remaining mixture. Bake at 350° F. about 50 minutes. Cool cake 10 minutes: remove from pan. Yield 1 coffee cake.

Anita Deaton (Mrs. W. T.)

## BANANA BREAD

2 eggs well beaten	1 cup ripe mashed bananas
½ cup vegetable shortening	1 cup sugar
2 cups all purpose flour, sifted	½ teaspoon salt
3 teaspoons baking powder	¼ teaspoon nutmeg (optional)
level	½-1 cup chopped nuts (optional)
1 teaspoon fresh lemon juice or bottled	

In mixer cream sugar and shortening adding the sugar gradually. Add eggs, then bananas and lemon juice, then dry ingredients sifted together, (flour, baking powder, salt and nutmeg.) Pour in loaf pan and bake for 1 hour in a 350 degree oven.

Verona Staley (Mrs. Herbert)

## BUTTERSCOTCH NUT BREAD

2 well beaten eggs	½ teaspoon salt
2 cups brown sugar	1 teaspoon baking powder
2 cups sour milk	2 teaspoons soda
4 cups flour	1 cup broken walnut meats

Beat eggs and sugar thoroughly; add sour milk and beat well. Add flour sifted with salt, baking powder and soda. Stir in nut meats. Bake in waxed paper lined 5½ x 10½ inch loaf pan in moderate oven (350) 1 hour. Texture and flavor improve after 12 hrs. This is excellent for nut-bread sandwiches.

Avis Rees (Mrs. Max)

## PRUNE AND NUT BREAD

2 cups prunes (cooked and cut in pieces)	2 teaspoons vanilla
1 cup walnuts	2 cups water or prune juice, hot
2 cups sugar	4 cups flour
2 eggs	2 teaspoons baking powder
1 teaspoon salt	2 teaspoons soda

Put ingredients in mixing bowl in order named. Beat well. Bake in half filled, well greased cans about ¾ to 1 hour. Oven 350 degrees. This recipe uses 3 Crisco 3 lbs. cans or 1 prefer smaller cans # 2.

Verona Jackson Staley (Mrs. Herbert)

## BANANA NUT BREAD

½ cup butter  
1 cup sugar  
2 eggs  
3 crushed bananas

2 cups plain flour  
1 teaspoon soda  
¼-½ cup nut meats  
(optional)

Crush the bananas and whip until very light. Cream the butter and sugar, add eggs, then flour, soda and nuts. Add the bananas. Turn into a well-greased loaf pan. Bake at 350 degrees for 1 hour.

Dovie Hayworth - Laura E. Davis  
Doris Briles (Mrs. Odell)

## BANANA NUT BREAD

2 cups sifted flour  
¾ cup sugar  
1 tablespoon baking powder  
½ teaspoon baking soda  
½ teaspoon salt  
1 cup chopped pecans

2 eggs well beaten  
1½ cups (3-4) mashed ripe  
bananas  
¼ cup buttermilk  
¼ cup shortening (melted)  
1 teaspoon vanilla extract

1. Blend the first five ingredients. Mix in the chopped nuts.
2. Combine remaining ingredients and blend thoroughly. Add all at once to dry mixture, stirring only enough to moisten dry ingredients. Turn batter into a greased (bottom only) 9½ x 5¼ x 2 ¾ in. loaf pan and spread evenly into the corners.
3. Bake at 350° F about 1 hour, or until a cake tester or wooden pick inserted in center of bread comes out clean.
4. Cool bread 10 minutes in pan on cooling rack. Remove from pan and cool completely. Cut bread thinly and sandwich slices together with whipped butter. 1 loaf bread.

Bertha Franklin



"Use well your lips; remember, every time you speak,  
your mind is on parade."



## COFFEE BREAKERS

3/4 cup very warm water  
2½ cups Bisquick  
½ cup cinnamon and sugar  
mixture

¼ cup melted butter  
1 package Fleischman's  
Dry Yeast

### TOPPING:

3/4 cup light brown sugar  
1 tablespoon light Karo

1 tablespoon water  
Butter

Dissolve yeast in very warm water and gradually add 2 cups Bisquick. Use as much of the ½ cup as needed. Roll to about ½ inch thick and brush center section with melted butter and sprinkle with ½ of cinnamon and sugar mixture. Fold one side over it and then brush it with melted butter and top with remaining cinnamon and sugar mixture and fold the remaining dough over it. Slice in diagonal strips about a ½-inch wide then twist and place on top of topping. Bring topping to boil and pour in baking dish and top with chopped pecans. Let rise in warm place until light (20-30 minutes) and bake at 375 degrees for 25-30 minutes. Remove from oven and invert pan immediately to remove rolls.

Janet Downing (Mrs. Melbourne)

## ORANGE ROLLS

1 cup milk scalded  
3 tablespoons butter  
½ cup sugar  
½ teaspoon salt

1 pkg. yeast  
3 eggs, slightly beaten  
4 cups flour (approx)

Add butter, sugar, salt to hot milk. Cool to lukewarm. Add yeast and let stand 3 minutes. Add eggs and flour. Knead to form a soft dough. Let rise until doubled in bulk. Punch down, let rise again until doubled in bulk.

## ORANGE FILLING

1/3 cup butter  
½ cup sugar

Rind of one orange grated

Blend all ingredients, well. Roll dough as cinnamon rolls and spread with filling. Let rise until light. Bake at 400 degrees for 20-25 minutes.

Lena Ellington Nance

# Cakes



# Frostings





## APPLE DAPPLE

2 cups sugar	1 teaspoon vanilla
3 eggs	1 teaspoon cinnamon
1½ cups wesson oil	1 cup chopped nuts
3 cups flour	3 cups chopped raw apples
1 teaspoon soda	1 teaspoon salt

Cream together sugar, eggs and wesson oil. Sift dry ingredients together and add to cream mixture. Stir in with spoon, apples and nuts, and vanilla. Bake in 350 degrees oven for 45 minutes.

## TOPPING

¼ pound butter	¼ cup can milk
1 cup brown sugar	

Boil 2½ minutes. Pour on cake when done.

Grace Thomas (Mrs. Woodrow)

Valeria M. Thayer uses baking powder instead of soda, 2 teaspoons vanilla and 4 cups of chopped raw apples. For topping she uses ½ stick more butter. She calls this a Raw Apple Cake.

Addie Cox uses 2 cups flour, 2 teaspoons soda and ½ teaspoon salt in this recipe and for the icing she uses ½ stick more butter, 1 more cup brown sugar, 1 teaspoon vanilla, and a small can of milk. She calls this a Apple Nut Cake.

## APPLE PECAN CAKE

3 eggs	1 tsp. soda
1½ cups Wesson oil	1 tsp. vanilla
2 cups sugar	3 cups chopped apples
3 cups flour	1 cup nuts

Mix the above and bake 1 hour at 300 degrees.

## ICING

1 cup brown sugar	1 stick margarine
¼ cup sweet milk	

Cook slow for 2½ minutes and pour on cake while hot.

Annie Lee Bundy (Mrs. Emmett)

## DRIED APPLE CAKE

1 cup shortening	½ teaspoon cinnamon
2 eggs beaten well	½ teaspoon salt
2 cups sugar	½ teaspoon ginger
3 cups flour	2 cups cooked dried apples
2 cups raisins	while warm, but not hot.
2 cups chopped nuts	2 teaspoons soda in apples

Mix well and cook in loaf pan in moderate oven until done.

Belle Davis

## BANANA CAKE

2¼ cups sifted flour	6 tablespoons buttermilk
1½ teaspoons baking powder	1½ cups mashed bananas
¾ teaspoon soda	1½ teaspoons vanilla
1 teaspoon salt	3 eggs
1½ cups sugar	¾ cup chopped nuts
¾ cup shortening	dusted with 6 tablespoons
½ cup brown sugar, packed	flour

Cream shortening and sugars. Add buttermilk and bananas and beat 2 minutes. Add vanilla. Add eggs. Add sifted dry ingredients. Fold in nuts. Bake in layer pans or loaf pan in a 350 degree oven. You may use peanuts, pecans or walnuts.

Gertrude Tolbert

## CHERRY PECAN UPSIDE-DOWN CAKE

1 cup butter	3 teaspoons baking powder
2 cups sugar	¼ teaspoon salt
1 cup pecan meats, chopped	2 eggs, well beaten
2 cups pitted tart cherries, well drained	⅔ cup milk
2½ cups sifted cake flour	1 teaspoon vanilla
fresh cherries	whipped cream

Melt ⅓ cups butter in heavy skillet, add ½ cup sugar and stir until dissolved. Add nuts and cherries. Sift flour, baking powder and salt together. Cream remaining butter and remaining sugar until fluffy. Add eggs and beat thoroughly. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Add vanilla and pour mixture into skillet. Bake in moderate oven (350 degrees) 1 hour. Remove from oven and turn into large platter. When cool, cover with whipped cream and garnish with fresh cherries. Serves 12.

Elizabeth Morgan Reddick

## CARROT CAKE

1½ cups salad oil	2 teaspoon baking soda
3 cups grated carrot	2 teaspoon cinnamon
2 cups sugar	½ teaspoon salt
3 cups flour (all purpose)	4 large eggs
2 teaspoons baking powder	½ cup chopped nuts

Sift all dry ingredients, make well in flour and add oil, carrots and eggs. Mix well by hand until all the flour is blended; then beat it with mixer for a few minutes, then lastly add nuts. Bake in greased and floured 10 inch tube pan 1 hour and 15 minutes in 350 degrees oven. Serve plain or with frosting below.

## FROSTING (For Above Cake)

¾ stick margarine or butter	½ teaspoon vanilla flavoring
¾ of a box confectioners sugar,	or orange or lemon

Have butter at room temperature. Add sugar and flavoring. Add enough sweet milk to good spreading consistency. Spread on cake.

Verona Staley (Mrs. Herbert)

## FRUIT COCKTAIL CAKE

2 eggs	1-15 oz. can fruit cocktail(25¢ Can)
1 ¾ cups sugar	2 teaspoons soda
2 cups flour	1/8 teaspoon salt

Mix dry ingredients and stir in liquid ingredients. Pour into 9" x 13" pan and bake 30 to 45 minutes in a 325 degree oven. Pour topping over warm cake.

## TOPPING

1 Cup Evaporated Milk	¾ cup Coconut
1 Cup Sugar	1 Teaspoon Vanilla
1 Stick Butter	

Boil milk, sugar, and butter for 10 minutes. Remove from heat and add coconut and vanilla. Pour over cake.

Mrs. Mary Bame  
(Homer)



## MY FAVORITE COCONUT CAKE

½ cup butter or margarine	3 teaspoons baking powder
1½ cups sugar	3 cups cake flour
3 egg yolks	1 cup coconut milk
1 teaspoon salt	3 egg whites
1 teaspoon vanilla	

Cream butter, gradually add ¼ cup sugar. Add beaten egg yolks then gradually add remainder of sugar. Sift flour once then measure, add salt, baking powder and sift together. Add flour and milk alternately, beating well after each addition. Add flavoring and fold in stiffly beaten egg whites. Bake in 3 layers at 350 degrees. Put together with Seven Minute Frosting.

### FROSTING

2 egg whites	¼ teaspoon cream of tartar
1½ cups sugar	1 teaspoon vanilla
5 tablespoons water	

Put egg whites, sugar and water and cream of tartar in top of double boiler. Beat with egg beater until thoroughly mixed. Place over rapidly boiling water and cook for seven minutes beating constantly. Cook until frosting stands in stiff peaks. Remove from heat and add vanilla and continue beating until thick enough to spread. Grate coconut and put between layers, on top and sides of cake.

Mrs. Ada B. Davis

## PUMPKIN CAKE

4 eggs	2 cups pumpkin
4 cups sugar	1 cup cooking oil

Mix well and add:

3 cups flour	2 tsp. cinnamon
3 tsps. baking powder	1½ cups pecans
1 tsp. soda	1 pkg. dates
1 tsp. salt	

Bake in tube pan at 350° for 1 hour.

Beatrice Tucker (Mrs. Roscoe)

## GRAHAM CRACKER CAKE

Cream well:

2 sticks margarine

2 cups sugar

Add:

5 eggs—one at a time and beat well after each.

Add:

2 teaspoons baking powder

1 cup sweet milk

2 teaspoons vanilla

1 box (1 pound) Graham Crackers

1 cup chopped nuts

crushed, and blend well

1 cup moist coconut

Pour into 3 layer cake pans and bake in 325 degrees oven for about 40 minutes or until cake springs back when touched with finger.

## PINEAPPLE FILLING

1 stick margarine

1 large can crushed

1 box powdered sugar

pineapple (well drained)

more if needed

This may be baked in a loaf pan with filling on top.

Laura E. Davis

## PINEAPPLE UPSIDE CAKE

Melt one half cup butter in a large iron frying pan. Add one cup brown sugar, and spread evenly over bottom of UP SIDE DOWN PAN. Lay complete wheels of pineapple in center. Put cherry in center and place half wheels around as in center. Beat yolks of three eggs, add one cup of granulated sugar and five tablespoons pineapple juice. Sift in one cup of flour and one teaspoon baking powder. Fold into stiffly beaten egg whites. Pour over fruit. Bake forty five minutes to hour in moderate oven.

Margie McLamb (Mrs. Loftin)

## PRUNE PUDDING CAKE AND SAUCE

1 cup cooking oil  
1½ cups sugar  
3 eggs—add one at a time  
and mix well  
2 cups plain flour  
1 teaspoon soda  
1 teaspoon allspice  
1 teaspoon cinnamon

1 teaspoon nutmeg  
pinch salt  
1 cup black walnuts or  
other nut meats  
1 cup buttermilk  
1 cup cooked and mashed prunes  
1 teaspoon vanilla

Sift together flour, spices, soda and salt. Set aside. Mix together cooking oil and sugar. Add eggs, one at a time, beating well. To this mixture add buttermilk alternately with sifted dry ingredients. Add nuts, prunes and vanilla. Pour into 13" x 9" pan and bake at 300 degrees for 1 hour.

### SAUCE

1 cup sugar  
½ teaspoon soda  
½ cup buttermilk

1 tablespoon white syrup  
1/3 cup butter  
½ teaspoon vanilla

Cook over low heat until ingredients reach soft ball stage. Spread on cake as soon as it is taken from the oven. Keep spreading slowly until all of sauce is absorbed. Kept covered this cake will last at least a week.

Betty Madden cuts the cake into squares before adding sauce. This helps the sauce to drip thru the cake.

U.S.F.W.

## PINEAPPLE TURNOVER CAKE

1 cup of sugar (white)  
2 eggs  
½ cup boiling milk

1 cup flour  
1 teaspoon of baking powder

Beat eggs and sugar 15 minutes. Add flour, baking powder, then milk. Butter pan (use plenty). Then sprinkle with plenty of brown sugar. Put in one large can of pineapple and pour batter over it. Bake in moderate oven.

Belle Davis



## PRUNE CAKE

Sift together:

2¼ cups sifted enriched flour	½ teaspoon cinnamon
1 1/3 cups sugar	¼ teaspoon nutmeg
2 teaspoons baking powder	¼ teaspoon allspice
¼ teaspoon soda	
1 teaspoon salt	

Add:

½ cup crisco	½ cup milk
½ cup prune juice	

Beat for 1½ minutes or until well blended. Add: 2 eggs, unbeaten and 1 teaspoon vanilla. Beat for 1½ minutes. Turn into two well greased and lightly floured 9-inch round layer pan. Bake at 375 degrees for 25-35 minutes.

## FROSTING

Combine 2 egg whites, 1 cup firmly packed brown sugar, ¼ cup light corn syrup, ¼ cup prune juice, 2 teaspoons Realemon or fresh juice and ¼ teaspoon salt in top of double boiler. Cook over boiling water, beating constantly with mixer or beater until mixture stands in peaks. Remove from heat, continue beating about 2 minutes. Fold in ¾ cups well drained cooked prunes, cut fine and 2 tablespoons toasted almonds or chopped.

Lizzie Smith (Mrs. Ernest)

## FRUIT CAKE

10 eggs	½ pound pecans
3 sticks butter	½ pound brazil nuts
4 cups flour	2 teaspoons baking powder
2 cups sugar	1 pound cherries
2 boxes white raisins	1 pound pineapple
2 teaspoons almond flavoring	½ pound citron lemon
2 large (fresh) coconuts	and orange peel

Cream butter, sugar and add eggs, then flour. Add remaining ingredients. Bake in tube pan in a 300 degree oven for 3 hours. Place a pan of water under cake while baking.

Addie Cox

## SWEET POTATO SURPRISE CAKE

1½ cups cooking oil	¼ teaspoon salt
2 cups sugar	1 teaspoon nutmeg
4 eggs, separated	1½ cups grated raw
4 tablespoons hot water	sweet potato
2½ cups sifted cake flour	1 cup chopped nuts
3 teaspoons baking power	1 teaspoon vanilla

Combine oil and sugar and beat until smooth; add eggs. Add hot water, then the dry ingredients which have been sifted together. Stir in sweet potato, nuts and vanilla and beat well. Beat egg whites until stiff and fold into mixture. Bake in 3 greased 8 inch pans at 350 degrees for 25 to 30 minutes; cool and frost.

## FROSTING

1 large can evaporated milk	3 egg yolks
1 cup sugar	1 teaspoon vanilla
1 stick margarine or butter	1 1/3 cups flaked coconut

Combine milk, sugar, butter, egg yolks and vanilla in sauce pan. Cook over medium heat about 12 minutes, stirring constantly until mixture thickens. Remove from heat and add coconut. Beat until cool and spread over cake.

Beatrice Tucker (Mrs. Roscoe)

Judy Purcell Martin adds 1 teaspoon cinnamon to this recipe.

## ICE BOX FRUIT CAKE

1 lb. marshmallows	1 pack figs
1 lb. box graham crackers	¼ lb. pack of candied cherries
1 cup chopped pecans or	2 tablespoon butter
walnuts	½ cup milk
1 box dates	1 box seedless raisins

Roll crackers and mix with fruit. Put marshmallows, milk and butter in double boiler and melt. Pour the hot mixture over the fruit stirring all the time. Press back into the Graham cracker box or any preferred mold and place in the refrigerator. This cake keeps a long time but should be made at least 24 hours before serving.

Florence O. Robertson (Mrs. Herman)

## JAPANESE FRUIT CAKE

4 eggs	2 teaspoons baking powder
1 cup butter	1 teaspoon allspice
2 cups sugar	1 teaspoon nutmeg
1 cup milk	1 teaspoon cloves
3 cups flour	1 teaspoon cinnamon
¼ teaspoon salt	1 lb. chopped raisins

Cream sugar and butter. Beat eggs well and add to creamed mixture. Beat well and add milk. Sift together dry ingredients and add. Beat. Add raisins. Mix well. Make three 9 inch layers. Bake at 300 degrees for 30 minutes. Cool Add filling.

Mrs. Odell Briles adds to this recipe the following:

2 more eggs	2 more teaspoons baking
1 box coconut	powder and varies the spices
1 cup nuts	

### FILLING #1

2 cups sugar	2 cups coconut
1 cup boiling water	2 tablespoons lemon juice

Mix all ingredients and put in pot to boil. Mix 1 heaping teaspoon cornstarch with half cup cold water and add to filling. Boil until thick. Cool, then use on cooled cake.

Marie Hendricks (Mrs. Austin)

### FILLING #2

2 cups sugar	2 to 4 oranges
1½ cups boiling water	1 box coconut
2 to 4 lemons	4 tablespoons flour

Mix sugar and flour cut oranges and lemons in small bits. Do not use rind. Cook all together until thick like honey. Then add coconut and cook two minutes. When cool put between layers and sides.

Mrs. Odell Briles (Doris)

This fruit cake improves with age.



## ORANGE SLICE CAKE

Cream together:

1 cup butter or margarine      2 cups sugar

Add: 4 eggs one at a time

Then:

1 teaspoon soda added  $\frac{1}{2}$  cup buttermilk

Then:

3 cups all purpose flour       $\frac{1}{4}$  teaspoon salt

Then: Roll - 1 box dates (8oz.) chopped and 2 cups nuts chopped (pecans-walnuts) and 1 pound cut up candy orange slices in  $\frac{1}{2}$  cup flour and fold into above mixture.

Next: Fold in; 1 can Angel Flake or (grated) coconut and 1 teaspoon vanilla.

Grease bottom of pan and put wax paper all over. Pour into 10 inch Angel Food tube pan, and bake  $2\frac{1}{2}$  hours at 250 to 300 degrees. After cake is cooked and still hot; Mix; 1 cup fresh orange juice and 2 cups confectioners sugar. Pour over hot cake and leave over night before removing from pan.

United Society Friends Women

## PECAN CHRISTMAS CAKE

(Flavor Improves When Kept In Freezer)

2 cups butter (1 lb.)

2 cups sugar

6 eggs

1 tablespoon lemon juice

1 teaspoon grated lemon rind

1 tablespoon vanilla

$1\frac{1}{2}$  cups golden raisins

4 cups chopped pecans

3 cups sifted flour

$\frac{1}{4}$  teaspoon salt

1 teaspoon baking powder

Cream the butter and sugar until fluffy. Beat in eggs one at a time. Add lemon juice, rind and vanilla. Mix raisins, nuts and  $\frac{1}{4}$  cup flour. Sift the remaining dry ingredients. Alternately fold in nuts and raisins and dry ingredients into the creamed mixture. Spoon into a greased paper lined 10" tube pan. Bake in slow oven (300 degrees) about 1 hour and 50 minutes. Cool, then remove from pan. For a sweeter more moist cake, pour a syrup of  $\frac{1}{4}$  cup each of orange and lemon juice and sugar over the cake while it is hot.

Hallie H. Brower (Mrs. Albert)

## FRUIT CAKE

½ pound butter	1 lb. white raisins
2 cups sugar	1 lb. coconut
6 eggs	1 lb. cherries
3½ cups flour (dredge fruit in	1 lb. pecans
1 cup of this flour)	1 lb. english walnuts
1 pint pineapple juice	1 lb. pineapple

Cream butter and sugar. Add fruits. Add eggs, then flour and juice and nuts. Cook 3 hours at 250 degrees.

Eva Garner (Mrs. Fletcher)

## WHITE FRUIT CAKE

1 lb. sugar	¾ lb. butter
10 eggs	2 teaspoons almond flavoring
1 lb. candied cherries	1 lb. candied pineapple
2 lbs. white raisins	1 lb. citron
1 lb. coconut or 2	1 lb. flour
green ones grated	1 lb. nuts (1/3 ea. walnuts, pecans, brazil)

Cream sugar and butter. Add eggs, fruit, flour and nuts. Mix well. Cook at 250 degrees for 5 hours, or 2½ hours for half of recipe. Makes 11 pounds. Cut 2 brown paper bags to cover top, bottom and sides of pan. Grease well.

Nona Briles (Mrs. Russell)

## WHITE FRUIT CAKE

1 lb. sugar	½ lb. candied cherries
½ lb. butter	½ lb. glazed pineapple
1 lb. flour	1 cup almonds, chopped
2 teaspoons baking powder	1 cup brazil nuts, chopped
6 eggs	1 cup pecans, chopped
1 lb. chopped mixed	1 lb. box raisins
fruit and peel	Juice of one lemon

Cream butter and sugar. Add flour mixture except enough to flour the raisins. Then add fruit, nuts, lemon juice and stir in beaten eggs. Mix well. Bake about four hours. Starting with 225 degrees for two hours, then 275 degrees for the remainder of time.

Lola Church (Mrs. Roy)

## CHOCOLATE CUSTARD DEVIL'S FOOD CAKE

3 squares unsweetened  
chocolate  
½ cup milk  
1 beaten egg  
2/3 cup sugar  
½ cup shortening  
1 teaspoon vanilla

1 cup sugar  
2 beaten egg yolks  
2 cups cake flour  
¼ teaspoon salt  
1 teaspoon soda  
1 cup milk

Combine chocolate, ½ cup milk, whole egg and 2/3 cup sugar in sauce pan; cook over low heat until thick, (stir occasionally). Cool. Cream shortening and remaining cup sugar; add egg yolks and beat well. Add sifted dry ingredients alternately with 1 cup milk and vanilla extract; stir in chocolate custard mixture. Bake in 2 waxed paper lined 9 inch pans or 3 (8 inch) pans in moderate oven (350 degrees) 25-30 minutes. Put layers together and frost with Seven Minute Icing or Caramel Icing.

Valeria M. Thayer (Mrs. Claude)

## CHOCOLATE PRALINE CAKE

1 cup buttermilk  
1 stick margarine  
2 eggs  
2 cups (1 box) brown sugar

2 cups plain flour  
2 heaping tablespoons cocoa  
1 teaspoon soda  
1 tablespoon vanilla

Warm milk and margarine. Beat eggs and sugar. Add vanilla. Then add milk and margarine alternately with flour mix. Beat well. Bake in 13" x 9" pan at 350 degrees for 30 or 40 minutes.

### TOPPING

1 stick margarine

1 cup brown sugar

Melt over low heat. Add 2 or more of the following ingredients:

1 cup chopped nuts  
1 cup coconut

1 cup pineapple

Put on baked cake. Put back in oven for 3 to 5 minutes.

Mrs. Thomas P. Richardson (Madge)



## CHOCOLATE SYRUP CAKE

Line pans with waxed paper  
Pre-heat oven to 350 degrees

Cream: 1 stick butter                      1 cup sugar

Add:

4 eggs	1 large can Hershey
1 cup unsifted flour	Chocolate syrup
1 teaspoon baking powder	1 teaspoon vanilla

Bake:

One layer 50 minutes  
Two layers 35 minutes

### ICING

In top of double boiler mix:

5 tablespoons water	9 to 12 marshmallows
1½ cups sugar	

Beat at medium speed (electric mixer) 5 to 7 minutes until peaks form. Remove from heat and add 1 teaspoon vanilla. Beat with mixer until stickiness leaves, to right consistency.

Valeria M. Thayer (Mrs. Claude)

## SOUR CREAM CAKE

1 cup flour	4 tablespoons cocoa
1 cup sugar	salt
1 teaspoon baking powder	

Sift together. Add 2 eggs. Beat. Add 1 teaspoon soda to 1 cup sour cream. Add to other mixture. Beat. Cook in 350 degree oven until done (about 15 minutes.)

### TOPPING

1 cup sugar	1 stick butter
1 egg	1 cup coconut
3/4 cup can milk(1 small can)	1 cup nuts

Addie Cox

## COCOA CREAM CAKE

2/3 cup soft shortening	¼ teaspoon baking powder
1 2/3 cups sugar	1¼ teaspoon soda
3 eggs (½ to 2/3 cup)	1 teaspoon salt
2¼ cups sifted Softasilk	1 1/3 cups water
cake flour	1 teaspoon vanilla
2/3 cup cocoa	

Heat oven to 350 degrees. Grease and flour two layer pans 9" x 1½". Cream together until fluffy; shortening, sugar, and eggs. Beat 5 minutes at high speed on mixer or by hand. Sift together, flour, cocoa, baking powder, soda, and salt. Add alternately with water and vanilla. Use low speed on mixer. Pour into prepared pans. Bake about 35 minutes or until cake tests done. Cool. Split layers and spread with 1½ to 2 cups of sweetened whipped cream or 1½ packages of Dream Whip between the layers. Then frost top and sides with Brown Beauty Icing. Cake will keep in refrigerator 3 or 4 days.

## BROWN BEAUTY ICING

1 1/3 cups sifted confectioners sugar	3 oz. unsweetened chocolate, melted
¼ cup shortening	1 teaspoon vanilla
¼ cup milk	1 whole egg (or 3 egg yolks)

Blend sugar, shortening, milk, chocolate and vanilla in mixing bowl. Add egg. Beat with rotary beater just until frosting is smooth. Place bowl in ice water and stir until frosting is thick enough to spread. If frosting becomes too thick, dip bowl in hot water for a few seconds and stir to desired consistency. Makes frosting for two 8" or 9" oblong.

Janet Downing (Mrs. Melbourne)

## GOOD CHOCOLATE CAKE

½ cup butter	1 cup buttermilk
1 cup sugar	1½ cups flour
2 eggs	1 teaspoon soda
½ bar chocolate	

Cream butter and sugar. Add melted chocolate, then add eggs beaten lightly. Dissolve soda in buttermilk and add to mixture. Add flour. Pour into 8-inch pans and bake at 350 degrees F until done.

Jan Purcelle

## GERMAN CHOCOLATE CAKE

1 pkg. German Sweet Chocolate	1 teaspoon vanilla
½ cup boiling water	½ teaspoon salt
1 cup butter	1 teaspoon baking soda
2 cups sugar	2½ cups sifted cake flour
4 egg yolks unbeaten	1 cup buttermilk
	4 egg whites stiffly beaten

Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add egg yolks, one at a time, beat well after each. Add melted chocolate and vanilla. Mix well. Sift together salt, soda and flour. Add alternately with buttermilk in chocolate mixture, beat until smooth. Fold in beaten egg whites, pour into three 8 or 9 inch pans, lined on the bottom with paper. Bake in moderate oven (350 degrees) 30 to 40 minutes. Cool.

### FROSTING

Combine 1 cup evaporated milk, 1 cup sugar, 3 egg yolks, ¼ pound margarine and 1 teaspoon vanilla. Cook and stir over medium heat until thick, about 12 minutes; add 1½ cups flaked coconut and 1 cup chopped pecans. Beat until thick. Frost cake layers.

Ruth Swaim (Mrs. Toland)

## WACKY CAKE

1½ cups flour	1 tablespoon vinegar
1 cup sugar	1 teaspoon vanilla
¼ cup cocoa	1/3 cup wesson oil
1 teaspoon soda	1 cup cold water
½ teaspoon salt	

Sift together into mixing bowl, the flour, sugar, cocoa, soda and salt. Add vinegar, vanilla, oil and cold water, Beat until smooth. Pour batter into greased 9" square baking pan. Bake at 350 degrees for 30 to 35 minutes. Remove from oven and let cool. Top with favorite icing. (Caramel icing is very good with this cake) Cut in squares. Yields about 12 servings.

Nina Cooke (Mrs. DeWitt)

Valeria M. Thayer mixes this cake like below:

Put all dry ingredients in flour sifter and sift into an ungreased square 8 or 9 inch pan. Mix ingredients with fork. Spread out. Make 3 holes, 1 large, 1 medium, and 1 small. In the big hole put cooking oil; in the medium hole, put vinegar; in the small hole, put vanilla. Pour the water over the ingredients and mix with fork. Bake (in same pan it was mixed in). Do not turn this cake on plate. Cut into squares and lift out with spatual from pan.



## RED VELVET CAKE

1 tablespoon vinegar	2 eggs
1 tablespoon cocoa	1 cup buttermilk
2 cups cake flour	1½ teaspoons soda
2 cups sugar	½ teaspoon salt
1 cup margarine	2 ozs. red food coloring

Cream butter and sugar. Add eggs, beat until fluffy. Make a paste of vinegar and cocoa. Add to butter mixture. Sift flour, salt, soda together. Add to mixture, then add buttermilk. Mix. Add vanilla and food coloring. Mix well. Bake in 350 degree pre-heated oven about 30 minutes or until it springs back to touch. Make 3 layers.

## RED VELVET ICING

1 cup or 1 can coconut	1 cup nuts (optional)
1 cup sweet milk	1 teaspoon vanilla
1 cup margarine or butter	3 tablespoons flour
1 cup sugar	

Cook milk and flour until thick, stirring so it won't scorch. Cool. Cream sugar and butter, add to flour mixture and beat. Add nuts, coconut and vanilla. Blend well. (Mixture will look like whipped cream). Spread between layers and on outside of cake.

U.S.F.W.

## LEMON APRICOT CAKE (delicious)

1 box Duncan Hines Lemon Supreme Cake mix	3/4 cup Crisco Oil
1 cup Apricot Nectar	4 eggs
	½ cup sugar

Mix cake mix, sugar, oil and nectar together. Next add eggs, one at a time, beating well after each addition. Bake in a well greased and floured tube cake pan at 325 degrees for one hour.

## ICING

Mix 1 cup powdered sugar and juice of 1 lemon. Pour over cake while still warm to make glaze.

Valeria Thayer (Mrs. Claude)  
Blanche Albertson Bean

## WALDORF ASTORIA CAKE

2 cups cake flour	1½ cups sweet milk
½ cup butter	½ teaspoon salt
2 cups sugar	2 teaspoons vanilla
3 ozs. (3 squares) chocolate	1 cup nut meats (pecans)
2 eggs.	2 teaspoons baking powder

Cream butter and sugar. Add melted chocolate and well beaten eggs. Sift dry ingredients together and add to first mixture alternately with milk. Add vanilla and nuts. Bake at 350 degrees for 45 minutes. Makes two large layers.

### ICING

½ cup (1 stick) margarine	1 pinch salt
1½ ozs. chocolate	1 teaspoon vanilla
1 egg	1 teaspoon lemon juice
2 cups powdered sugar	1 cup nut meats (pecans)

Melt margarine and chocolate together. Add well beaten egg, sugar, salt, vanilla and lemon juice. Mix in nuts or sprinkle them on top of icing.

Ruth A. Woodard

## JELLO CAKE

1 pkg. yellow cake mix	¾ cup wesson oil
1 pkg. lemon jello, dissolved	3 or 4 eggs
in ¾ cup boiling water	1 teaspoon lemon flavoring

Mix all ingredients together, beating at medium speed for 3 minutes. Bake for 1 hour at 325 degrees.

### TOPPING

Pour on topping while cake is hot.

3 or 4 teaspoons powdered sugar, sprinkle on hot cake. Melt ½ cup white sugar in juice of 2 oranges (by heating). Cook until thick and looks glazy. Spread all over top of powdered sugar.

Mrs. Mary Bame (Homer)  
Helen Russell

### ICING

1 stick butter	juice of 1 lemon
1 box powdered sugar	

Valeria Thayer (Mrs. Claude)

## LEMON CAKE

1 box lemon cake mix	1 teaspoon vanilla
or white cake mix	4 eggs
1 box lemon jello	2/3 cup corn oil
2/3 cup water	

Mix Jello, water, cake mix and vanilla in mixing bowl with mixer. Add eggs one at a time and beat. Add corn oil. Pour into an ungreased tube cake pan. Bake at 350 degrees for 55 minutes. Let cake cool in pan before removing.

For a variety use the white cake mix and either orange, lime or cherry jello.

Janelle Craven  
Mabel Tysinger Keller (Mrs. Ivey)

## LEMON POUND CAKE

(Quick to make and stays moist.)

1 Duncan Hines Yellow cake mix	3/4 cup water
1 jello lemon pudding mix	1 tablespoon lemon extract
3/4 cup wesson oil	5 eggs

Combine all ingredients and bake in 350 degree oven for 1 hour. Mix juice of 2 lemons and 1 cup confectioners sugar. Pour over cake while hot. Spread with knife.

Gladys Gardner (Mrs. Otis)  
Arlene S. Brooks (Mrs. James)

## VELVET CREAM CAKE

1. Make Betty Crocker Country Kitchen Devils Food Cake Mix in two 9 inch layers. Split cooled layers to make four.
2. Add 2 cups Betty Crocker Chocolate Fudge Flame Frosting Mix (dry mix) to 1½ cups whipping cream and 1 teaspoon vanilla. Chill; whip until thick.
3. Blend remaining dry frosting mix with 2 to 3 tablespoons hot water, 1 tablespoon light corn syrup. Beat until smooth. Add 1 to 2 teaspoons more water, if necessary. Spread over top of cake; let dribble down sides. Chill.

Magdalene Farlow (Mrs. John W. Jr.)



## STRAWBERRY CAKE

1 box white cake mix	1 cup crushed strawberries (drained)
1 pkg. of strawberry jello	1 cup salad oil
3 tablespoons flour	
4 eggs	

Combine all ingredients and bake in tube pan for 1 hour in a 325 degree oven.

## FILLING

1 egg white (beaten)	½ stick butter
confectioners sugar	juice from strawberries

Combine all ingredients and add the amount of confectioners sugar as desired.

Beatrice Tucker (Mrs. Roscoe)

Valeria M. Thayer bakes this cake for 25 to 30 minutes in a 350 degree oven. For the filling or icing she uses 1 stick butter, 1 box powdered sugar and ¼ cup strawberries. A little juice or milk if needed.

## GERMAN BUNDT CAKE

1 cup butter	1 teaspoon almond extract
1 cup granulated sugar	4 egg whites
1 cup powdered sugar	3 cups cake flour sifted
4 egg yolks	2 teaspoons baking powder
1 teaspoon vanilla	¼ teaspoon salt
1 cup sweet milk	

Cream butter, sift the two sugars together and add gradually to butter. Add unbeaten egg yolks, one at a time, and beat until smooth. Mix in extracts. Sift flour, measure, sift together with baking powder and salt. Starting with flour and ending with flour, add flour and milk alternately to batter. Beat egg whites until stiff and fold into batter. Grease cake mold well. Pour batter into mold and bake for 1 to 1½ hours at 350 degrees. When baked let stand 15 minutes before turning cake out of pan.

Ruby Keller Case (Mrs. Tom)

## BROWN SUGAR POUND CAKE

1 pound light brown sugar	3 cups plain flour
1 cup white sugar	1 cup sweet milk
1½ cups shortening (part butter)	1 cup chopped nuts
5 large eggs	1 tablespoon vanilla
	½ teaspoon baking powder

Cream butter. Add sugar and cream again. Sift dry ingredients and add alternately with milk. Add vanilla and nuts. Bake in greased and floured loaf pan (or stem) pan for 1½ hours at 325 degrees.

Judy Purcelle Martin (Mrs. James)

## CHOCOLATE POUND CAKE

1 cup Crisco	1/8 tsp. salt
1 cup butter	½ tsp. baking powder
3 cups sugar	½ cup cocoa
5 eggs	1 7/8 cup milk
3 cups cake flour	1 tsp. vanilla

Cream shortening, butter and sugar thoroughly. Add 1 egg at a time and beat. Have the dry ingredients (sifted and mixed) in a separate bowl and add alternately with milk. Add flavoring. Mix until butter is smooth. Bake in a tube pan 1½ hours at 325 degrees.

Eva Garner (Mrs. Fletcher)

## COLD OVEN POUND CAKE

½ pound butter	2¼ cups sugar
3 3/4 cups flour	½ dozen eggs, separated
1 tablespoon vanilla	2 teaspoons baking powder
1 cup sweet milk	pinch of salt

Work butter good. Add sugar and work extra good. Add egg yolks unbeaten. Add flavoring and cup of milk. Mix. Sift flour several times with baking powder and salt. Add it. Mix well. Beat egg whites stiff and fold in.

Don't light oven until ready to put cake in. Cook 1½ hours at 325 degrees.

Clara Rice

## LOAF POUND CAKE

2 cups confectioners sugar	2 cups cake flour
1½ sticks butter	1½ teaspoon vanilla
3 large eggs	

Sift sugar and cream thoroughly with butter. Add eggs one at a time, beating well each time. Sift flour three times and measure after sifting. Add flour gradually, beating well. Add vanilla. Pour into well greased loaf cake pan and bake at 350 degrees for 1 hour and 15 minutes.

Eva Garner (Mrs. Fletcher)

## PECAN LOAF

2 cups brown sugar	½ cup butter
2 large eggs (or 3 small)	1 cup buttermilk
1 teaspoon soda	2 cups flour
1 teaspoon salt	2 tablespoons cocoa(level)
1 teaspoon vanilla	

Warm butter and milk; add sugar and eggs; beat well. Sift dry ingredients and add. Add vanilla. Bake in large loaf pan for 25 minutes in 350 degree oven.

## ICING

Cream 1 stick of butter, 1½ cups brown sugar and 7 tablespoons can milk. Add 1 1/3 cups pecans after cake is done. Spread on top and place under broiler until lightly brown.

Mrs. Oscar Ellington

## PLAIN CAKE WITH CHERRIES AND NUTS

2 cups sugar	1 small can pet milk
2 sticks creamery butter	1 teaspoon vanilla
4 eggs	1 cup black walnuts, chopped
2 cups cake flour (Swansdown)	½ cup maraschino cherries, sliced

Add sugar to soft butter, beat by hand (with fork). Add eggs one at a time and beat well each time. Add milk alternately with flour. Add vanilla. Fold in black walnuts and maraschino cherries. Bake in tube cake pan at 325 degrees for 1 hour.

Thelma Hendricks (Mrs. W. O.)



## POUND CAKE

2 sticks margarine	½ teaspoon baking powder
1 cup Crisco	¼ teaspoon salt
2½ cups sugar	3 cups flour (do not sift before measuring)
6 eggs	1 cup milk
1 teaspoon lemon flavoring	
1½ teaspoons vanilla	

Cream margarine, Crisco and sugar. Add the well beaten eggs, and beat mixture thoroughly. Then add one half of milk and one half of dry ingredients (sifted). Mix well, and add the remainder of milk, and dry ingredients. Bake at 325 degrees for 1 hour. Then finish baking for about 25 minutes on 300 degrees.

Margie McLamb (Mrs. Loftin)

## POUND CAKE

1 pound butter	1 cup sweet milk
3 cups sugar	6 eggs
4 cups plain flour	1 teaspoon vanilla flavoring
2 teaspoons baking powder	1 teaspoon lemon flavoring

Cream butter and sugar. Sift together dry ingredients and add alternately with milk. Add eggs one at a time, beating well after each addition. Add flavoring. Bake at 325 degrees about 2 hours.

Nettie B. Hurley (Mrs. Colon)

## POUND CAKE

¾ pound butter	10 eggs
1 pound sugar	1 pound flour

Cream butter and sugar; add egg yolks and whites which have been beaten separately; the whites to a snow, the yolks to a foam, then add them together. Then put them with butter and sugar. Beat again well (the more beating the better the cake). Lastly add one pound of flour (no soda or cream of tartar or baking powder). Flavoring can be added if desired. Bake in a large tube pan which has been greased and dusted with flour about 1¼ hours or till done at 300 degree oven.

This is from a real old cook book.

Lola Church

## POUND CAKE

2 sticks butter  
2 cups sugar  
6 eggs

2 cups flour  
1 teaspoon almond flavoring  
1 teaspoon vanilla flavoring

Cream butter and sugar very well (this is the secret to the success of the cake). Then reduce speed on mixer and add eggs one at a time. Add flavoring, then flour a little at a time. Put in cold oven and bake about 1 hour at 300 degrees.

Sarah C. Haworth (Mrs. Byron)

## SOUR CREAM CAKE

3 cups flour  
3 cups sugar  
2 sticks butter

$\frac{1}{4}$  teaspoon soda  
6 eggs (separated)  
 $\frac{1}{2}$  pint sour cream

Cream butter and sugar thoroughly. Add egg yolks one at a time. Add soda to flour. Alternately add flour and sour cream to creamed mixture. Beat whites until stiff and fold in. Do not add any flavoring. Bake in large tube pan, greased and floured at 300 degrees for  $1\frac{1}{2}$  hours. Turn out of pan immediately after taking from oven. No icing needed.  
Do not use a small pan.

Bertha Franklin

## APPLE SAUCE CAKE

2 cups sifted flour  
 $1\frac{1}{2}$  teaspoons baking powder  
 $\frac{1}{2}$  teaspoon soda  
1 teaspoon nutmeg  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon cloves

$\frac{1}{2}$  cup shortening or butter  
2 cups brown sugar  
2 cups apple sauce  
2 cups raisins  
2 cups nuts

Sift flour, baking powder, soda and spices together. Cream shortening, salt and sugar. Add dry ingredients and apple sauce. Beat until smooth. Add raisins and nuts. Beat and put in loaf pan. Bake 45 minutes in moderate oven.

Geneva Sheffield (Mrs. Sandy)

## GOOD PICNIC CAKE

### Batter

Cream together;  
½ cup shortening  
1 cup sugar

¾ cup brown sugar

Add;  
1 cup milk  
3 eggs

1 teaspoon vanilla

Alternate with;  
3 cups flour  
3 teaspoons baking powder  
1 teaspoon cinnamon

1 teaspoon allspice  
1 teaspoon nutmeg  
1 teaspoon salt

### Nut Mixture

Combine;  
¾ cup pecans-chopped  
½ cup brown sugar  
2 tablespoons flour

1 teaspoon cinnamon  
2 tablespoons butter

Spread half of batter in well greased pan. Sprinkle with nut mixture. Add remaining batter. Bake at 350 degrees for 60 minutes.

### Icing

1 cup confectioners sugar  
1 tablespoon cream

cinnamon to taste

Melt together and spread on hot cake.

Corene Hendrix (Mrs. Charles)

## MOLASSES CAKE

### Cream:

½ cup sugar  
½ cup melted butter

½ cup molasses

### Add:

2 eggs  
1½ cups sifted flour  
to which you have added

1 teaspoon soda  
½ teaspoon cinnamon  
½ teaspoon ginger

### Add:

½ cup boiling water

Bake at 350 degrees.

Margaret Ellington (Mrs. Herbert)



## ANGEL GINGERBREAD

1 cup sugar	2 scant cups flour
½ cup molasses	2 teaspoons soda
½ cup scant shortening (corn oil)	1 teaspoon cinnamon
1 egg	1 teaspoon ginger
	1 cup boiling water

Mix in order given and bake at 300 degrees for 40 minutes.  
Delicious with lemon sauce.

Amanda Mattocks (Mrs. C. B.)

## HOT WATER GINGERBREAD

1/3 cup butter	1½ teaspoons soda
2/3 cup boiling water	½ teaspoon salt
1 cup molasses	2 teaspoons ginger (or 1
2¼ cups flour	teaspoon ginger, 1 teaspoon
	cinnamon, ¼ teaspoon cloves

Melt butter in hot water. Add molasses and dry ingredients mixed and sifted. Beat vigorously. Bake in greased shallow pan or muffin pans in moderate oven.

Laura E. Davis

## OLD FASHIONED SORGHUM GINGERBREAD

½ cup melted shortening	1 tablespoon hot water
2/3 cup boiling water	1 teaspoon soda
1 cup molasses	1 teaspoon cinnamon
1 egg	1 teaspoon ginger
½ teaspoon salt	¼ teaspoon cloves
2 3/4 cups flour	2 teaspoons baking powder

Bring the spices, shortening, molasses and water to the boiling point and allow to cool. Add the dry ingredients sifted together. Beat well and add the well beaten egg. Just before pouring into oiled and floured pan, add the soda dissolved in the tablespoon of hot water.

Mrs. Ada B. Davis

## MOLASSES LAYER CAKE

1 cup molasses	¼ teaspoon allspice
½ cup sugar	1 teaspoon cinnamon
1/3 cup butter	½ teaspoon salt
½ cup milk	½ teaspoon soda
2 eggs	2 teaspoons baking powder
2 cups flour	½ cup raisins
½ teaspoon cloves	½ cup nuts

Cream butter and sugar. Add molasses and egg yolks. Beat well. Add soda, baking powder, salt and spices to flour. Add flour and milk alternately to butter mixture. Pour into pans lined with wax paper and bake in a moderate oven (350 degrees) for 25 minutes or until cake breaks from edges of pan. Turn onto cake rack and quickly pull waxed paper from cakes. Put together with Molasses Mocha Icing.

## MOLASSES MOCHA ICING

3 tablespoons molasses	1 egg yolk
3 tablespoons cream	2 cups powdered sugar
3 tablespoons coffee	1 teaspoon vanilla
4 tablespoons butter	

I sometimes put raisins and coconut between layers and on top of cake.

Minnie Barker Hedrick

## CARNIVAL CAKE LAYERS

2¼ cups flour	¾ cup crisco
1½ cups sugar	1 cup milk
2½ teaspoons baking powder	1 teaspoon vanilla
1 teaspoon salt	3 eggs

Sift, first four ingredients in bowl. Drop in shortening, pour in ½ cup milk and 1 egg, beat at low speed 2 minutes. Add ½ cup milk and 2 eggs, beat 2 minutes, adding vanilla last.

Heat oven to 375 degrees. Grease pan and line bottom with waxed paper. Bake for 25 minutes.

Marie Hendricks (Mrs. Austin)

## JACK ROBINSON CAKE

2 cups cake flour	½ cup margarine
2 teaspoons baking powder	¾ cup milk
1 teaspoon salt	1 teaspoon vanilla
1¼ cups sugar	2 eggs

Sift dry ingredients together in large mixer bowl. Add shortening, milk and vanilla. Beat two minutes with electric beater at low speed. Add unbeaten eggs. Beat 1 minute longer. Pour into rectangular pan which has been greased.

## BAKED-ON TOPPING

2 egg whites	½ cup pecans, chopped
1 cup brown sugar	

Beat egg whites until stiff, but not dry. Add brown sugar gradually and beat until well combined. Spread on top of cake batter; sprinkle with nuts and bake 35 minutes at 350 degrees. Cool.

Gladys Purcelle (Mrs. John)

## ROCKY MOUNTAIN CAKE

4 eggs	1 teaspoon salt
2 cups sugar	1 cup milk
2 cups flour	½ cup butter
2 teaspoons baking powder	1 teaspoon vanilla

Beat eggs; add sugar. Sift flour, salt and baking powder together and add to mixture. Heat milk and butter until butter is melted (do not boil) and blend (bake at 350 degrees.) Makes 3 layers.

## 7 MINUTE FROSTING

2 egg whites (unbeaten)	1½ teaspoons light corn
1½ cups sugar	syrup
5 tablespoons water	1 teaspoon vanilla

Combine egg whites, sugar, water and corn syrup in top of double boiler; beat until thoroughly mixed. Place over rapidly boiling water, beat constantly and cook for 7 minutes or until frosting will stand in a peak. Remove from heat and add vanilla and beat until thick enough to spread. Grind together 1 fresh coconut, 1 box raisins and 1 pound nuts (pecans or walnuts) and put between layers on the icing.

Florence O. Robertson (Mrs. Herman)



## SMALL LOAF OR 2-LAYER CAKE

1/3 cup shortening  
1 cup sugar  
2 eggs  
1 teaspoon vanilla

2 cups cake flour  
3 teaspoons baking powder  
1/4 teaspoon salt  
2/3 cup milk

Mix as for a butter cake. Bake in a 350 degree oven for 25-30 minutes for layer cake, and about 40 minutes for loaf.

Ethel Rich  
Ethel Cucinelly

## ANGEL FOOD CAKE

1½ cups cake flour, sifted  
before measuring  
2 cups sugar  
1½ cups egg whites  
(room temperature)

½ teaspoon salt  
1½ teaspoons cream of tartar  
1½ teaspoons vanilla  
1 teaspoon almond flavoring

Sift flour once, then measure and set aside until ready to use. Measure sugar and divide it into two equal parts. Add ½ the sugar to the flour and sift the two ingredients together 4 times. Sift the remaining sugar 4 times. Do all this before starting to beat the egg whites. It is convenient to place the sugar and flour mixture on waxed paper until ready to use. Place egg whites in large mixer bowl; add the salt, then turn mixer setting to high and beat egg whites until foamy, about 1 minute. Add cream of tartar and continue beating until egg whites are stiff, but not dry. This requires about 3 minutes. It is suggested a rubber spatula to be used occasionally to help paddle the egg whites in from edge of bowl. Add sugar, be slowly shaking it from the waxed paper into the bowl. This requires about 1 minute. Add flavoring. Remove bowl from mixer stand and with a wire whisk egg beater, fold in flour and sugar mixture, adding it to egg white mixture, 2 tablespoons at a time. Sprinkle the flour over the surface of the egg whites. Do not lift whisk egg beater from mixture, but fold flour in with an over-and-over motion. Pour into tube pan. Cut down through cake batter with case knife to remove any large air bubbles. Bake in preheated 325 degree oven for about 65 minutes. When removed from oven, invert pan on wire cake cooler until cold. Carefully remove cake from pan when thoroughly cooled by loosening cake from sides of pan with a small metal spatula or case knife.

Avis Rees (Mrs. Max)

## COFFEE CLOUD CAKE

Dissolve - 1 tablespoon instant coffee in  
1 cup boiling water - cool

Sift together -

2 cups sifted enriched flour  
3 teaspoons double acting baking powder  
½ teaspoon salt

Beat - 6 egg whites (about ¾ cup) with  
½ teaspoon cream of tartar in a large  
bowl. Beat with electric mixer at high speed until  
very soft mounds begin to form.

Add - ½ cup sugar to egg whites, 2 tablespoons  
at a time, continue beating until very stiff. Do not  
under beat. Set aside until needed.

Beat - 6 egg yolks (about ½ cup) in large mixer  
bowl until blended, add gradually 1½ cups additional  
sugar and 1 teaspoon vanilla. Beat at high speed until  
thick and lemon colored, (4 to 5 minutes), add the dry  
ingredients alternately with the cooled coffee to egg  
yolk mixture, beginning and ending with dry ingredients.  
Blend thoroughly after each addition (use low speed).

Fold in - 1 cup nuts finely chopped, blend thoroughly.

Fold - yolk mixture ¼ at a time into stiffly beaten egg whites  
with wire whip or spatula. Fold about 15 strokes after each  
addition. After last addition continue folding just until  
evenly blended.

Pour - into ungreased 10 inch tube pan. Cut through batter  
three or four times to remove large air bubbles. Bake in  
moderate oven (350 degrees) for 60 to 70 minutes. Invert  
immediately. Cool in pan at least 1 hour. Frost and  
sprinkle with more chopped nuts.

Margie McLamb (Mrs. Loftin)

## COFFEE ICING

Cream 2 tablespoons butter. Blend in 2 cups sifted confectioner sugar. 1½ teaspoons instant coffee. Creaming well. Add gradually 2 tablespoons plus 2 or 3 teaspoons milk until of spreading consistency.

Margie McLamb (Mrs. Loftin)

## APPLE CUP CAKES

½ cup lard	½ teaspoon cinnamon
1 cup sugar	½ teaspoon cloves
1 teaspoon salt	½ teaspoon allspice
1 egg	½ teaspoon nutmeg
½ cup coffee	½ cup chopped peeled
1 teaspoon vanilla	tart apples
2 cups sifted plain flour	½ cup chopped pecans
½ teaspoon baking soda	½ cup chopped dates
2 teaspoons baking powder	

Cream together well the shortening, sugar and salt. Add egg and beat well. Combine coffee and vanilla and add alternately with the sifted dry ingredients to the creamed mixture. Fold in apples, pecans and dates. Fill cup cake pans 2/3 full. Bake at 350 degrees for 25 to 30 minutes. Makes 2 dozen.

Peggy Dobbins (Mrs. J. D.)

## ORANGE CUP CAKES

¼ cup margarine	1 teaspoon soda
1 cup sugar	¾ cup buttermilk
2 eggs	1 teaspoon vanilla
2 cups flour	1 cup dates chopped
pinch of salt	1 cup nuts chopped

Grease pans well and dust with flour. Fill about half full. Bake at 400° about 18 minutes. Leave cakes in pan and pour the syrup mixture over them while they are hot. Leave in pans until cool.

## SYRUP MIXTURE

Juice of 2 oranges	1 cup sugar
rind of oranges and 1 lemon	

Gladys Purcell (Mrs. John)

## PEANUT BUTTER CUPCAKES

1/3 cup shortening	2 cups flour
1 cup brown sugar	½ tsp. salt
½ cup peanut butter	2½ tsp. baking powder
2 eggs	¾ cup milk
½ cup brown sugar	1 tsp. vanilla

Cream shortening and 1 cup of sugar; add peanut butter; mix well. Add eggs (well beaten) with the ½ cup sugar. Add the sifted dry ingredients alternately with the milk and vanilla. Fill greased cupcake pans or use the paper cups and bake in moderate oven 350° for 25 minutes. Frost if desired.

Geneva Robertson (Mrs. H. L. Jr.)



## CUP CAKES

1 cup ground raisins	2 eggs
1 large orange peel grated	½ cup buttermilk
1 cup sugar	2 cups flour
1 stick of butter or margarine	1 tsp. baking powder
	½ tsp. soda

Mix sugar and butter, cream well, add eggs. Mix soda and milk. Sift flour and baking powder. Add all together. Fold in fruits. Bake 375 degree oven for 15-20 minutes. Makes 24 cup cakes.

## FILLING

Juice of one orange	1 spoon on tops
½ cup brown sugar	

Lula Walton Parker (Mrs. Henry)

## CARAMEL ICING

1 1/3 cups granulated sugar	2/3 cup evaporated milk
2/3 cup brown sugar	1/3 cup butter or margarine

Mix ingredients and cook, stirring, over medium heat until it comes to a boil. Reduce heat and let bubble for 13 minutes. Remove from heat. Cool. Beat until creamy and of spreading consistency.

Valeria M. Thayer (Mrs. Claude)

## DECORATING ICING

3/4 cup shortening	1½ lb. Sugar
1/3-½ cup milk	

Cream at high speed from 5-10 minutes.

Penny Jane Case

## GLOSSY CHOCOLATE ICING

3 tablespoons margarine	1 cup powdered sugar
2½ tablespoons water	1 teaspoon vanilla
2 tablespoons cocoa	¼ teaspoon salt

Melt butter in water. Remove from heat. Blend in cocoa, salt. Add powdered sugar and vanilla. Beat until thick and glossy.

Barbara Rees

## CHOCOLATE ICING

2 cups sugar  
½ teaspoon salt  
6 tablespoons cocoa

2/3 cup Crisco  
½ cup milk

Combine all ingredients in sauce pan. Bring mixture to a boil. Boil 1 minute, stirring constantly. Remove from heat and add 2 teaspoon vanilla flavoring. Beat until thick enough to spread. Generously frosts 3 layers 9 inch cake.

Eva Garner (Mrs. Fletcher)

## CHOCOLATE FROSTING

2 blocks of chocolate  
2 cups sugar  
2/3 cup milk

1½ cups shortening  
1 teaspoon vanilla

Add milk, sugar, shortening and chocolate. Bring to a boil. Let cool and add vanilla.

Bobbe McLamb (Mrs. Max)

## CHOCOLATE BUTTER FROSTING

1 lb. box powdered sugar  
½ cup cocoa  
1/8 teaspoon salt  
5 to 7 teaspoons milk

¼ lb. soft butter or margarine  
(to melt is easiest)  
1 teaspoon vanilla extract

Mix sugar, cocoa and salt together. Stir in melted butter and milk, carefully smoothing out lumps. (You may alter the amount of milk according to desired spreading consistency is reached.) Add vanilla flavoring last.

Thelma Hendricks (Mrs. W. O.)

## PETER PAUL FILLING

1 can Pet milk  
1 cup sugar

12 large marshmallows  
1 can of coconut

Bring milk and sugar to a rolling boil, turn on low heat, add marshmallows and stir until dissolved. Remove from heat; add coconut, spread between layers of cake.

Mary Hamilton (Mrs. Douglas)







## BROWN-EYED SUSANS

Mix together in top of a double boiler

2 well-beaten egg yolks                      1/3 cup evaporated milk

Cook 5 minutes, or until thickened.

Add:

4½ squares unsweetened                      ½ teaspoon vanilla  
chocolate, melted

Chill for several hours or over night, if possible. Then shape into rolls ½ inch in diameter. Cover with Uncooked Fondant by shaping a smooth flat piece and wrapping it around the chocolate roll. Chill until hardened, then cut into 1-inch slices.

Uncooked Fondant:

Melt in bowl set in hot water, ¼ cup butter. Add ¼ cup evaporated milk and 1 teaspoon vanilla. Blend in gradually 4 cups XXXX Sugar. Knead the mixture with the hands, either in a bowl or on board sprinkled lightly with powdered sugar, until smooth and creamy.

Maldia Keller

## BUTTERFINGERS

2 cups flour	2 tablespoons water
1½ sticks of real butter	1 teaspoon vanilla
4 tablespoons sugar	1 cup pecans—chopped fine

Mix flour, butter and sugar together. Add water, vanilla and nuts. Bake in 350° oven approximately 6 minutes on greased sheet. While hot roll in powdered sugar (before putting in oven shape like horse shoes.)

Jewel Parris (Mrs. Warren)

## CEREAL KISSES

2 egg whites, beat till frothy  
Add: ¼ teaspoon salt, beat till a little stiff  
Add: 1 cup sugar, gradually, then add 1 teaspoon vanilla or almond extract, beat till stiff.  
Fold in 1½ cups to 2 cups corn flakes. Drop by teaspoon on a cookie sheet. Bake in 350 degree oven for 15 minutes.

Mary Staley

## CHOCOLATE CAKE CANDY

½ box graham crackers (crumbed)	½ cup sweet milk
½ cup cocoa	1 stick butter
2 cups sugar	1 teaspoon vanilla

Mix sugar, cocoa, butter and milk. Cook 3 minutes. Pour in graham crackers and drop on wax paper.

Wilma Hill Loflin (Mrs. Wade)

## DIVINITY

Place in saucepan over low heat:

2 cups sugar	½ cup water
½ cup white corn syrup	

Stir until sugar is dissolved; then cook without stirring to 252° (a little dropped into cold water forms a hard ball) Remove from heat and pour in a fine stream into 2 stiffly beaten egg whites, beating until mixture holds its shape and loses its gloss.

Add:

1 teaspoon vanilla	½ cup broken nuts
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Drop quickly from tip of spoon onto waxed paper in individual pieces

Jewel Parris (Mrs. Warren)

## DELICIOUS FUDGE

2 sticks butter or margarine	1 (12 oz.) pkg. chocolate morsels
5 cups sugar	5 tablespoons Hersey's cocoa
1 large jar Hipolite marshmallow cream	1 teaspoon vanilla
2 cups chopped pecans	1 large can Pet milk

Cream together sugar, butter, milk, and cocoa. Place on stove and bring to medium boil, cook 8 to 10 minutes—no longer. Remove from heat and add chocolate morsels and marshmallow cream and vanilla. Beat 1 minute at medium speed, fold in pecans. Pour into greased pan. Shake to level, do not use spoon to level; allow to set over night.

Betty Madden (Mrs. Curtis)



## FUDGE

3 cups sugar	3/4 stick butter
1 cup evaporated milk	1 (12 oz.) pkg. of chocolate
1 pint jar marshmallow creme chips	

Bring sugar, milk and butter to a boil. Boil for 5 minutes, stirring constantly. Remove from heat and add marshmallow creme and chocolate chips. Beat with electric beater until marshmallow creme and chocolate chips are melted. Add nuts and pour into buttered pan.

Sarah C. Haworth (Mrs. Byron)  
Nina Cooke (Mrs. DeWitt)

## NUT FUDGE

1. In a heavy 2-quart saucepan mix 2¼ cups sugar, ¼ cup butter or margarine, 16 marshmallows or 1 cup marshmallow creme, ¼ teaspoon salt and 1 cup evaporated milk.
2. Cook and stir over medium heat until mixture boils and is bubbly all over the top. Boil and stir over medium heat 5 minutes more. Remove from heat.
3. Stir in 1 teaspoon vanilla and one 6-oz. package semi-sweet chocolate morsels until melted. Stir in 1 cup broken nuts. Spread in buttered 8 or 9 inch square pan. Cool Thoroughly. Cut into about 30 pieces.

Eva Tucker Garner (Mrs. Fletcher)

## CHOCOLATE FUDGE

(Best I've Tasted)

1 bar German Chocolate	1 cup nuts
2 small pkgs. chocolate chips (Nestles)	1 jar(pint) marshmallow creme
2 teaspoons vanilla	4 cups sugar
½ pound margarine or butter	1 large can Carnation Milk

Combine milk and sugar. Cook 15 minutes after it comes to boil. It should be brown and a little burnt (curdly) looking. Put chocolate chips, marshmallow, vanilla, butter and nuts in a large bowl. Pour in cooked mixture and mix until creamy. Spread in large shallow pan and put in refrigerator until set.

Joyce Johnson (Mrs. J. Noah)

## **FUDGE**

(5 pounds)

4½ cups white sugar	3 tablespoons vanilla
1 large can evaporated milk	3-6 oz. pkgs. chocolate chips
½ lb. butter	

Cook sugar and milk together, boil for 6 minutes only. Stirring constantly. Remove from heat and add other ingredients, pour into well greased pan. Let stand 6 hours before cutting. Top with half pecans.

Lola Church (Mrs. Roy)

## **MAMIE EISENHOWER'S MILLION DOLLAR FUDGE**

4½ cups of sugar	2 tablespoons butter
pinch of salt	1 tall can evaporated milk
Boil 6 minutes	

12 oz. semi-sweet chocolate bits	1 pint marshmallow cream
12 oz. german sweet chocolate	(2 jars) 2 cups nut meats
Put in large bowl	

Pour boiling syrup over ingredients in bowl. Beat until chocolate is all melted and pour in pan. Let stand a few hours before cutting. Store in tin box.

Where German chocolate is not available, 3-4 squares of unsweetened chocolate may be substituted.

Bertha Franklin

## **MARTHA WASHINGTON CREAMS**

1 lb. XXXX Sugar	1 t. vanilla
¼ lb. butter	1 pinch salt

Mix and form in a square. Cut into squares or into various shapes with miniature cutters. May be dipped in melted bitter chocolate if desired, and topped with pecan halves.

CathyJo Case

## OLD FASHIONED MINT CANDY

Supplies needed: Marble slab, scissors, sauce pan, good candy thermometer, good dry day and the following:

2 cups granulated sugar	1 cup water
½ stick butter (this is important for good mints)	3 drops oil of peppermint (color to tint candy)

Put sugar, butter, and water in sauce pan. Cover, and bring to boil. Uncover and place thermometer in boiling syrup and bring to 260°. Have slab cold, greased with butter. Pour onto slab. Add peppermint and color as soon as you can handle it. Take off slab and start pulling. When it is ready, cut in pieces with cold scissors.

Ruth Swaim (Mrs. Toland)

## PEANUT BRITTLE

½ cup water	4 cups shelled peanuts (raw)
1 cup white syrup	1 tablespoon soda
2 cups white sugar	1 teaspoon salt

Let the white syrup, water, and sugar come to a boil. Add the peanuts. Stir occasionally to prevent sticking. Cook about 40 to 45 minutes after putting in peanuts (on low heat), or until candy spins a long thread which breaks easily. Peanuts should be done. When candy has cooled sufficiently add soda and salt. Stir thoroughly. Pour on buttered slab.

Thelma Hendricks (Mrs. W. O.)

## PEANUT BRITTLE

Heat:

1½ cups sugar	½ cup dark Karo, until dissolved
½ cup water	

Add:

2 cups raw peanuts  
Cook until peanuts pop

Remove from heat and beat in 1 teaspoon soda. Pour on buttered foil, spreading out so there is only one layer of peanuts and syrup. When cool, break into desired pieces.

Valeria Thayer (Mrs. Claude)



## PECAN ROLL

2 cups sugar	1 teaspoon vanilla
½ cup syrup (white Karo)	1 dozen marshmallows
¾ cup milk	Broken nuts
butter size of egg	1 small can evaporated milk

Cook sugar, syrup, and ¾ cup milk until it breaks like ice in cold water. Add small can of milk and cook about 10 minutes or until it forms a soft ball in cold water. Remove from fire and add butter, marshmallows, and vanilla. Beat until thick. Have ready a cloth wrung from cold water and nuts spread in long line about 5 inches wide. Place cooked mixture on nuts from end to end. Roll in cloth so nuts will be on outside of candy. When cold cut in slices.

Laura E. Davis

## POPCORN BALLS

1 cup sugar	¾ teaspoon salt
1/3 cup white corn syrup	¾ teaspoon vanilla
1/3 cup water	3 qts. popped pop corn
1/4 cup butter	

Stir and cook sugar, corn syrup, water, butter, and salt until sugar is dissolved. Continue cooking without stirring until syrup forms a brittle ball in cold water. Add vanilla and stir only enough to mix it through the hot syrup. Place the popped corn in a large bowl and pour syrup slowly over pop corn. Mix well to coat every kernel. Shape into balls.

Patty Speight (Mrs. Dale)

## SEAFOAM CANDY

3 cups light brown sugar, packed	2 egg whites
¾ cup water	pinch of salt
1 tablespoon light corn syrup	1 teaspoon vanilla

Combine sugar, water and syrup, the top part of the double boiler makes a good container. Stir over low heat until sugar is dissolved. Continue stirring until candy boils, then slowly place candy thermometer into syrup. Boils without stirring to 256 degrees, hard ball stage. Meanwhile, beat egg whites and salt until stiff but not dry. Add hot syrup gradually. Continue beating until after all the syrup is added and until candy is very stiff and loses its gloss-this takes about 10 minutes of beating with an electric mixer. Add vanilla. Drop from a buttered spoon onto waxed paper. An added beauty of this recipe is that the candy freezes well.

Doris Briles, (Mrs. Odell)

## SEAFOAM

Beat the whites of 2 eggs until stiff. Mix 3 cups white sugar, 1 cup water and  $\frac{1}{2}$  cup dark corn syrup and heat to 238 degrees on a candy thermometer. Remove half a cup of the mixture and add to the egg whites. Cook the rest of the sugar mixture to 254 degrees, then remove from heat and beat into the egg white mixture. Add 1 teaspoon vanilla and chopped nuts to taste and beat until stiff. Drop by spoonfuls on waxed paper.

Sarah C. Haworth (Mrs. Byron)

## STRAWBERRY DIVINITY

3 cups sugar	2 egg whites, unbeaten
$\frac{3}{4}$ cup light corn syrup	1 (3oz.) pkg. strawberry gelatin
$\frac{3}{4}$ cup water	$\frac{1}{2}$ cup flaked or shredded coconut
1 cup chopped pecans	

Combine sugar, corn syrup and water in heavy saucepan. Bring to boil, stirring constantly. Reduce heat and continue cooking, stirring occasionally, to hard ball stage, 252 degrees. Beat egg whites until fluffy, then add gelatin, beating until mixture forms peaks. Pour hot syrup in thin stream into beaten whites, beating constantly. Beat until candy loses gloss and holds shape. Fold in coconut and nuts. Pour into greased 9x9x1  $\frac{1}{2}$  inch pan. Makes 5 dozen.

Evelyn Cain Bencini

## PULLED TAFFY

2 cups sugar	1 cup water
$\frac{1}{2}$ cup vinegar	1 teaspoon vanilla
3 tablespoons butter	$\frac{1}{2}$ teaspoon lemon flavoring

Boil sugar, butter, water and vinegar until a little forms a soft ball in cold water. Do not stir. Flavor, pour on a buttered platter, and pull as soon as can be handled. (Pull with buttered hands)

Dovie Hayworth

## VANILLA CARAMELS

2 cups sugar	4 tablespoons butter
$\frac{1}{2}$ cup corn syrup	1 cup cream or evaporated milk
$\frac{1}{2}$ cup milk	
1 teaspoon vanilla	

Cook ingredients, except vanilla, to firm ball stage (246 degrees F.) Remove from fire, add vanilla and pour into a buttered pan. Do not stir or shake at any time. When cold turn it out of the pan and cut into squares. Wrap in waxed paper or dip in melted chocolate. Add nuts if desired. (These may be spread in pan before pouring the mixture into it).

Laura E. Davis

## BASIC BROWNIES

2/3 cup sifted all-purpose flour	1 cup sugar
½ teaspoon Calumet Baking Powder	2 eggs, well beaten
¼ teaspoon salt	½ cup broken walnut meats
1/3 cup butter or other shortening	1 teaspoon vanilla
2 squares Baker's Unsweetened Chocolate	

Set oven for moderate heat (350 degrees F). Grease an 8x8x2-inch pan. Assemble ingredients and utensils needed. Sift flour once, measure, add baking powder and salt, and sift again. Melt shortening and chocolate over hot water. Add sugar gradually to eggs, beating thoroughly. Add chocolate mixture and blend. Add flour and mix well; then mix in nuts and vanilla. Spread in greased pan. Bake in preheated oven 25 minutes, or until done. Cool in pan, then cut into squares or rectangles. Makes about 2 dozen brownies. Double recipe for 3 dozen.

Jan Purcelle

## BROWN BROWNIES

2 eggs	1 teaspoon vanilla
1 cup sugar	1/8 teaspoon salt
½ cup melted butter	1 cup broken pecans
½ cup flour	
2 squares baking chocolate(Melted)	

Beat eggs, add sugar and beat some more. Add melted butter and chocolate. Add vanilla and salt and beat some more. Add sifted flour and mix until smooth. Add nuts and bake in 350° oven for 25 minutes.

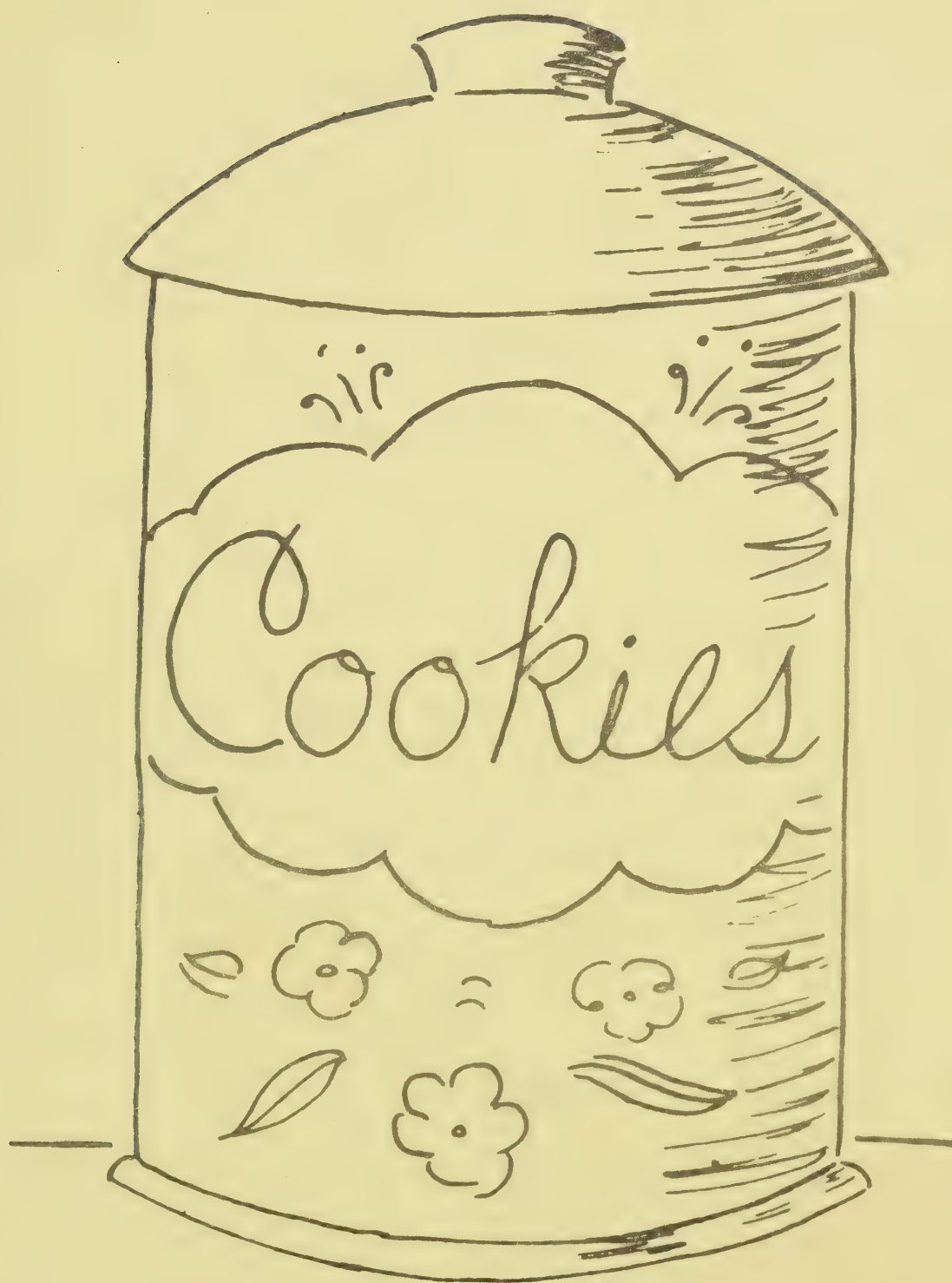
## FUDGE FROSTING

1 cup white sugar	¼ cup butter
¼ cup coca	vanilla if desired
¼ cup milk	

Melt sugar, coca, butter and milk. Bring to boil and boil for one minute. Remove from heat, add vanilla and beat until ready to spread.

Peggie Baxter (Mrs. Clyde)







## BEST-EVER BROWNIES

3/4 cup sifted flour	1 cup sugar
1/4 teaspoon salt	2 eggs
1/2 teaspoon baking powder	2 squares chocolate
3/4 cup nuts (chopped)	1 teaspoon vanilla
1/2 cup margarine or butter	

Sift flour, salt, and baking powder together. Mix in nuts. Cream butter or margarine until soft and smooth, add sugar gradually and cream until fluffy. Add eggs, one at the time, beating after each addition. Blend in chocolate and vanilla. Add dry ingredients and beat until well blended. Turn into greased pan. Bake at 350 degrees for 20-25 minutes. Cool in pan, and cut into squares.

Note: Melt the chocolate.

Donna Jackson

## BROWNIES

1/2 cup butter or margarine	2 squares unsweetened chocolate
1 cup sugar	melted
2 eggs	2/3 cups sifted all-purpose
1/2 teaspoon salt	flour
1 teaspoon vanilla	1 cup chopped walnuts

Mix butter in a bowl until creamy. Stir in sugar gradually, beating until fluffy. Beat eggs into mixture completely adding one at a time. Stir in remaining ingredients. Mix well. Pour into a greased 8" square pan. Bake in a moderate oven, 350 degrees F., 30 to 35 minutes. Cool; cut into 2" squares. Makes 16 squares.

Frosted Brownies: melt one 6-ounce package chocolate pieces. Use to frost squares; top with walnuts.

Vera Mae Ferree

## CHEWY CAKE SQUARES

1 stick butter	2 cups self-rising flour
2 cups light brown sugar	1 cup nuts, coconut or
2 eggs	raisins

Put butter and sugar in saucepan and let melt to form thick syrup. Take off heat and add the eggs (whole), beat until well mixed. Add the flour, then nuts, raisins, or coconut; mix well. Batter will be very stiff. Spread in a 9 x 13 pan and bake. 375° 15 to 20 minutes.

Gladys Gardner (Mrs. Otis)



## CHEWS

3 eggs  
1 stick melted margarine  
2 cups self-rising flour  
1 box light brown sugar

1 teaspoon vanilla  
3/4 cup nuts or half nuts  
and coconut

Cream sugar, margarine. Add eggs, flour, nuts, vanilla. Bake at 350 degrees for 20-30 minutes. Do not flour pan. Cool before cutting into squares.

Mary Lois Robertson (Mrs. Virgil)

## CHINESE CHEWS

3/4 cup flour  
1 tsp. cream of tarter  
1/2 tsp. baking powder

1 cup sugar  
1/4 tsp. salt  
1/2 cup shredded coconut

Mix above ingredients. Then beat 2 eggs and add 2 tsp. milk and add all to above dry ingredinets.

1 1/2 tsp. vanilla  
1/2 tsp. almond flavoring

1 cup dates cut in small pieces  
1/2 cup chopped nuts.

Add these to mixture. Spoon the entire mixture in a greased 9 x 13" pan and bake for about 25 minutes at 350°. Don't let it get too brown. Cut in 9 strips across and 5 or 6 strips lengthwise while still warm. Take each square and roll into a little ball and then roll in superfine sugar. This part must be done while the cookie dough is still warm. These will keep well in a closed container. Even though they do not have any butter or other shortening they are very rich, but yummy. Make about 45 or 50.

Janet Downing (Mrs. Melbourne)

## CHRISTMAS COOKIES—SNOWDROPS

3/4 cup butter, beaten until  
creamy  
4 tablespoons—sugar—stir  
to blend

2 cups flour—unsifted  
1/2 cup chopped walnuts  
2 teaspoons vanilla  
2 teaspoons water

Chill until firm enough to shape with fingers into shape of a pecan. Bake 400° ten minutes. Roll in powdered sugar while hot.

Gladys Purcelle (Mrs. John)

## CHOCO-CHIP BITES

3/4 cup soft butter  
1/2 cup brown sugar (packed)  
1/2 cup granulated sugar  
3 eggs, separated  
1 teaspoon vanilla  
2 cups sifted flour  
1 teaspoon baking powder  
1/4 teaspoon soda

1/4 teaspoon salt  
6-oz. pkg. chocolate pieces  
1 cup flaked or grated  
coconut  
3/4 cup coarsely chopped  
nuts  
1 cup brown sugar (packed)

Heat oven to 350 degrees. Grease an oblong pan, 13x9 1/2 x 2 inch. Blend butter, 1/2 cup brown sugar, granulated sugar, egg yolks and vanilla. Beat 2 minutes, medium speed on mixer or 300 strokes by hand, scraping bowl constantly. Sift in dry ingredients and stir into creamed mixture until thoroughly mixed. Spread or pat dough in pan. Sprinkle with chocolate pieces, coconut and nuts. Beat egg whites until frothy; add 1 cup brown sugar and beat until stiff, but not dry. Spread on top of chocolate-coconut-nut mixture. Bake 35-40 minutes. Cool and cut into bars. Makes 40-60 bars.

Avis Rees (Mrs. Max)

## COCONUT CARAMEL CHEWS

1/2 cup butter or margarine  
1 cup white sugar  
2 eggs, separated  
1 tsp. vanilla  
1 1/2 cups sifted flour

1 tsp. baking powder  
1/2 tsp. salt  
3/4 cup brown sugar  
1/2 cup coconut

Cream butter, add white sugar, egg yolks and vanilla. Beat until light and fluffy. Add flour sifted with baking powder and salt. Mix well and press into the bottom of a square baking pan. Beat egg whites until stiff. Beat in the brown sugar, then coconut. Spread meringue on top of dough. Bake 30 minutes in a moderate oven (350°). Cool and cut in squares.

Laura E. Davis

## CONGO SQUARES

2 3/4 cups flour  
1/2 teaspoon salt  
2 1/2 teaspoon baking powder  
2/3 cup melted shortening  
or salad oil

1 pkg. brown sugar  
3 eggs  
1 cup nut meats  
1 pkg. chocolate bits

Melt shortening and pour over brown sugar. Stir until well mixed. Add 3 eggs beating well. Combine other ingredients with this mixture. Pour into pan and cook. Heat oven 350 degrees and bake about 20-25 minutes. Do not over cook.

Ruby Parker Grant

## DREAM BARS

½ cup butter	¼ teaspoon salt
2 tablespoons confectioners sugar	1 cup broken nut meats
1 cup cake flour	1 cup moist shredded coconut
2 eggs	
1¼ cups brown sugar	

Blend thoroughly the butter, confectioners sugar and cake flour. Spread evenly in waxed paper lined 8 inch square pan. Bake in moderate oven (350 degrees) for 30 minutes. Beat eggs and brown sugar until thick. Add nut meats and coconut. Spread over first mixture. Continue baking 30 minutes. Cut in squares and cool in pan. Makes 2 dozen squares.

Magdalene Johnson Farlow (Mrs. John)

## PECAN FINGERS

¾ cup butter	1 cup chopped nuts
4 teaspoons sugar(rounded)	½ teaspoon vanilla
2 cups flour	pinch of salt
1 teaspoon ice water	

Cream butter, all other ingredients, add and mix thoroughly, kneading by hand. Shape in small fingers. Bake in 325° oven about 15 minutes or until they begin to brown very lightly. When almost cool, roll in powdered sugar and store in air tight container. About 5 dozen cookies.

Myra Watson (Mrs. Garland)

## COWBOY COOKIES

2 cups sifted flour	2 eggs
½ teaspoon salt	2 cups rolled oats
1 teaspoon soda	1 teaspoon vanilla
½ teaspoon baking powder	1 pkg. sem-sweet chocolate
1 cup shortening	nuts (if desired)
1 cup granulated sugar	
1 cup brown sugar(firmly packed)	

Mix together sugar and shortening add eggs and beat till light and fluffy, add flour mixture and mix well; add rolled oats, vanilla chocolate. Dough is crumbly, drop by teaspoonful on a greased cookie sheet and bake 15 minutes at 350°F.

Lola Church (Mrs. Roy)



## BACHELOR BUTTON COOKIES

Cream together 2 cups brown sugar and 3 whole eggs. Add 1 cup rich sour cream in which 2 teaspoons soda has been dissolved; then add 2 teaspoons vanilla, a little salt and 4 cups flour in which 2 teaspoons baking powder have been sifted. Drop from a spoon, spread a little and place a walnut meat or raisin in center. Bake in moderate oven. If preferred, they may be iced when cold.

Janet Downing (Mrs. Melbourne)

## CRAZY MIXED UP COOKIES

CREAM: 1/3 cup butter  
1/3 cup shortening  
(Do not use all butter or all shortening)

ADD: 2 egg yolks  
1/2 teaspoon vanilla

ADD: 1 pkg. lemon cake mix  
1 to 1 1/2 teaspoon water if dough is dry  
These cookies can be pressed, dropped or rolled.

Place on ungreased cookie sheet. Bake at 375°, 6-7 minutes. Cool before removing from pan.

Valeria Thayer (Mrs. Claude)

## MORAVIAN CHRISTMAS COOKIES

The old German recipe dating from 1766 and still used in old Salem.

1 quart Puerto Rico Black Molasses	2 tbsp. cinnamon
1 lb. brown sugar	1 tbsp. cloves
1/2 lb. lard	1 tbsp. ginger
1/2 lb. butter	1 tbsp. soda
	3 3/4 to 4 lbs. flour

Heat the molasses, lard, butter, and sugar to almost boiling. Then set aside until cold. Add the remaining ingredients and knead until a dough is formed. Dough will be slick. Chill dough before rolling on a cloth covered floured board. Roll very thin and bake at 300° for 8-10 minutes. They brown very quickly. Do not over cook. Store in air tight container.

Edith Mattocks (Mrs. James)

## CHEWY OATMEAL COOKIES

1½ cups sifted flour  
1 teaspoon baking powder  
½ teaspoon soda  
1 teaspoon salt  
¾ cup butter  
½ cup sugar

1½ cup brown sugar  
2 unbeaten eggs  
1 teaspoon vanilla  
2½ cups quick cook oatmeal  
1 cup chopped nuts  
1 cup coconut

Drop by teaspoonfuls on greased cookie sheet. Cook 12-15 minutes in 375 oven.

Laura E. Davis

## MORAVIAN COOKIES

1 qt. molasses  
¾ lb. lard

¾ lb. brown sugar

Heat then cool and add

2 tablespoons cinnamon  
2 tablespoons cloves  
2 tablespoons mace  
¾ tablespoon ginger

1 teaspoon salt  
1 tablespoon soda  
¾ lb. flour (Plain)

Work up and put in refrigerator overnight, roll thin. Then bake in 275° to 300° oven.

Myra C. Watson (Mrs. Garland)

## OATMEAL COOKIES

¾ cups shortening (soft)  
1 cup brown sugar  
½ cup granulated sugar  
1 egg  
¼ cup water

1 teaspoon vanilla  
1 cup sifted enriched flour  
1 teaspoon salt  
½ teaspoon soda  
3 cups oats (uncooked)

Combine and beat: Shortening, Sugars, Egg, Vanilla and Water.

Add: Flour, Salt and Soda

Mix well and blend in oats. Drop by teaspoon onto greased cookie sheet. Bake 12-15 minutes in 350° F. For variety add chopped nuts, raisins, chocolate chips or coconut.

Cathrine Sheppard (Mrs. Kalin)

## EGG YOLK COOKIES

1 lb. butter  
1 cup sugar  
5 cups flour

1 tsp. vanilla  
5 hard cooked egg yolks

Cream butter and sugar. Add other ingredients including egg yolks which have been pressed through a strainer. Roll cookies into balls about  $\frac{1}{2}$ ". Make thumb print in top and fill impression with jelly. Bake in a moderate oven about 10-12 minutes.

Amanda Mattocks (Mrs. C. B.)

## FRUITCAKE COOKIES

$\frac{1}{2}$  cup butter  
1 cup brown sugar  
1 egg  
2 cups flour  
 $\frac{1}{2}$  cup buttermilk  
 $\frac{1}{2}$  teaspoon baking powder  
 $\frac{1}{2}$  teaspoon salt

$\frac{1}{2}$  teaspoon ground cinnamon  
 $\frac{1}{2}$  teaspoon soda  
 $\frac{1}{2}$  teaspoon ground nutmeg  
1 cup chopped pecans  
1 cup chopped dates  
1 cup chopped red and green  
candied cherries

Cream butter and sugar. Add eggs and mix well. Stir in flour and buttermilk. Add other ingredients and mix well. Drop by spoonfuls on a greased cookie sheet. Bake 15 minutes at 400 degrees.

Gladys Purcell (Mrs. John)

## COOKIES—PECAN CRISPIES

$\frac{1}{2}$  cup shortening  
 $\frac{1}{2}$  cup butter  
2 $\frac{1}{2}$  cups brown sugar  
2 $\frac{1}{2}$  cups flour

$\frac{1}{4}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon soda  
1 cup pecan meats  
3 eggs

Cream shortening with sugar, add eggs that have been beaten. Add flour and nuts. Make balls size of marbles, flatten with fork. Bake at 350 degrees.

Gertrude Tolbert



## PETER PAN COOKIES

1 cup Spry	2 eggs, well beaten
½ teaspoon salt	1 tablespoon milk
1 cup peanut butter	2 cups sifted flour
1 cup granulated sugar	1 teaspoon soda
1 cup brown sugar, firmly packed	

Combine Spry, salt, and peanut butter, and mix well. Add granulated sugar and brown sugar gradually and cream thoroughly. Add beaten eggs and milk, mixing well--sift flour with soda and add to first mixture, blending well. Drop from teaspoon on baking sheets greased with Spry. Press cookies lightly with fork to flatten slightly and to make attractive ridged top. Bake in moderately slow oven (325°) 15-20 minutes.

Catherine Sheppard (Mrs. Kalin)

## CHRISTMAS DATE BALLS

2 eggs beaten till foamy	1 pkg. dates (1½ lb.) chopped
¾ cup sugar	

Cook 7 minutes, stirring constantly. (Mixture will not come to a boil)

Add: 1 cup chopped nuts	1 tsp. vanilla
3 cups Rice Krispies	

Let cool, make into balls, then roll in powdered sugar (Powdered sugar prevents stickiness).

Mary Staley



"The Church that does not measure up will finally be cast down."

"Generally what is reasonable is right, but what is right is always reasonable."

## (Recipes Small Children Can Enjoy)

### FRUIT BALLS

1 cup of chopped raisins	1 cup of chopped dates (take the pits out first)
1 cup of chopped figs or peaches dried	½ cup of chopped walnuts
1 cup of chopped dates (take the pits out first)	

Put ingredients through food grinder. Press into 1 inch balls then chill on wax paper. Orange juice may be added, if needed for moisture.

### PEANUT BUTTER TWIRLS

1 box confectioners' sugar	1 tablespoon vanilla
2 tablespoons melted butter	Milk
Peanut butter	

Add enough milk to sugar, vanilla and butter to make for easy handling. This will be a very small amount. Roll out in long rectangle shape not too thin. Roll as in jelly roll fashion. Chill until firm. Slice as desired.

Edith Mattocks (Mrs. James)

### NO-BAKE BROWNIES

1 (12 oz.) pkg. semi-sweet chocolate pieces	1 cup broken nuts
1 cup evaporated milk	1 cup sifted confectioners sugar
3 cups vanilla wafer crumbs	½ teaspoon salt
2 cups miniature marshmallows	

Melt chocolate and milk over low heat, until mixture is smooth. Remove from heat. Mix wafer crumbs, marshmallows, nuts, powdered sugar and salt. Reserve one-half chocolate mixture. Pour rest of chocolate mixture into crumb mixture and blend well. Press into well greased 9 inch pan. Stir 2 teaspoons evaporated milk into reserved ½ cup chocolate mixture. Spread evenly over mixture in pan. Chill until glaze is set. Cut into squares.

Morning Circle

## HOLIDAY PATTIES

1 cup powdered sugar  
½ teaspoon favorite flavoring

1 ¾ tablespoon cream  
2 drops coloring, if you wish

Mix the powdered sugar and cream together. Then add your favorite flavoring. Next, add two drops of coloring to give the patties a holiday air. If you would like to have two colors, divide the mixture in half and add one drop of coloring to each half. Drop the candy from a teaspoon on waxed paper or a buttered plate.

## PEANUT BUTTER SURPRISES

1 cup peanut butter  
¼ cup powdered sugar

½ cup sweetened condensed milk  
1 cup coarsely chopped nuts

Mix all the ingredients thoroughly in a bowl. Shape into little patties. Chill for at least two hours. You will have 2½ dozen patties you can wrap in bright colored cellophane.

Edith Mattocks (Mrs. James)

## NO BAKE CHOCOLATE OATMEAL COOKIES

2 cups sugar  
3½ tablespoon cocoa

1 stick butter  
½ cup milk

Bring to boil and boil 2 or 3 minutes. Take off stove and add following ingredients.

3 tablespoons peanut butter  
2½ cups quaker oats

1 teaspoon vanilla  
(nuts if desired)

Drop on buttered cookie sheet.

Myra C. Watson (Mrs. Garland)

## ONE-MINUTE OATMEAL COOKIES

1 stick butter or margarine  
2 cups granulated sugar  
1/3 cup peanut butter  
1/3 cup cocoa

½ cup milk  
1 teaspoon vanilla  
3 cups uncooked rolled oats

Combine butter, sugar, cocoa, and milk in a heavy saucepan. Bring to a boil, let boil for one minute. Remove from heat. Add peanut butter and vanilla, stir well. Stir in oats, Drop from teaspoon on waxed paper. Let cool. Makes about 36 small cookies.

Patty Speight (Mrs. Dale)



## POMANDERS

(Christmas Cookies)

1 (6oz.) pkg. Semi-sweet chocolate morsels	1 cup nuts-finely chopped
½ cup sugar	1 teaspoon orange extract
¼ cup light corn syrup	sugar tinted red and green
¼ cup water	
2½ cups finely crushed vanilla wafers (Approx. 5 dozen)	

Melt semi-sweet chocolate over hot water. Remove from water. Stir in sugar and corn syrup. Blend in water. Combine vanilla wafers and nuts. Add semi-sweet mixture and orange extract. Mix well. Form in 1" balls. Roll in colored sugar. Let ripen in covered container. Will keep for several weeks.

Gladys Purcell (Mrs. John)

## FIG DAINTIES

¾ cup shortening	1 teaspoon cinnamon
1½ cups brown sugar	¼ cup milk
1 egg beaten	1 cup chopped or ground figs
2 ¾ cups flour	1 cup chopped nuts
1 teaspoon baking powder	
1 teaspoon salt	

Thoroughly cream shortening and sugar. Stir in egg. Sift dry ingredients, add alternately with milk to shortening mixture. Add figs and nuts, mix well. Form in rolls and chill thoroughly. Slice thin and bake. Makes seven dozen.

Marie Hendricks (Mrs. Austin)

## GINGER SNAPS

1 cup molasses	1 tb. ginger
½ cup brown sugar	1 tsp. baking soda
½ cup shortening	2 cups flour
1 tsp. salt	

Cream shortening and sugar. Heat molasses to boiling. Add ginger and salt. Cool. Combine with creamed sugar and shortening. Sift flour, measure, and sift with baking soda. Combine with molasses mixture. Mix thoroughly. Chill overnight. Turn onto lightly floured board. Roll in thin sheet. Cut with floured cutter. Place on slightly oiled baking sheet. Bake in moderate oven (375° F) about 12 minutes. Makes 36.

Mary Lois Robertson (Mrs. Virgil)

## DATE PINWHEEL COOKIES

1 cup shortening  
2 cups brown sugar  
3 eggs well beaten  
4 cups sifted flour

½ teaspoon salt  
1 teaspoon soda  
1 teaspoon nutmeg  
½ teaspoon cinnamon

Cream shortening with sugar, add eggs, mix thoroughly. Sift flour, measure and sift with soda, salt and spices. Add to creamed mixture, mix until blended. Chill.

### Filling:

1 cup nut meats  
2¼ cups chopped dates

1 cup granulated sugar  
1 cup water

Combine dates sugar and water-cook until thick stirring constantly, cool. Add nuts. Divide dough in four portions, roll each portion ¼ inch thick, spread with date mixture, roll up like jelly roll. Wrap in wax paper, chill. Cut in thin slices, and bake in moderate oven.

Mrs. Ada B. Davis (Amanda Mattocks (Mrs. C. B.))

## PECAN CHEESE RINGS

1 lb. American cheese  
½ lb. butter

2 cups flour  
2 cups pecan meats

Melt cheese at room temperature for 1 hour. When soft, blend with flour into stiff dough. Roll out thin. Spread with crushed pecan meats then coat with apple jelly, sprinkle with sugar and dust with cinnamon. Roll up like jelly roll and chill. Slice thin and bake 375-400 degrees till brown.

Amanda Mattocks (Mrs. C. B.)

## PEANUT BUTTER COOKIES

½ cup shortening  
1 egg  
½ cup white sugar  
½ cup brown sugar

½ teaspoon vanilla  
2 teaspoons baking powder  
1½ cup flour  
½ cup peanut butter

Cream sugar, shortening and peanut butter. Add egg and beat. Add other ingredients and mix. Drop by teaspoons on ungreased cookie sheet and flatten. May be rolled in waxed paper, chilled, and sliced.

Laura E. Davis

## LEMON PECAN REFRIGERATOR DAINTIES

½ cup shortening	2 cups flour
1 cup sugar	1/8 tsp. salt
1 well-beaten egg	1 tsp. baking powder
1 tablespoon lemon juice	1 cup finely chopped
1 tablespoon grated lemon peel	pecan meats

Thoroughly cream shortening and sugar; add egg, lemon juice, and peel; beat well. Add sifted dry ingredients; mix well. Stir in nut meats. Shape in rolls; wrap in waxed paper and chill thoroughly. Slice very thin; bake on greased cookie sheet in moderate oven (350°) 12 to 15 minutes. Makes 5 dozen small cookies.

Avis Rees (Mrs. Max)

## ROLLED SUGAR COOKIES

½ cup butter	1 tablespoon milk
1 teaspoon vanilla	2½ cups sifted flour
1 cup sugar	2 teaspoons baking powder
2 beaten eggs	¼ teaspoon salt

Cream the butter until soft; add vanilla. Gradually add the sugar and cream until light and fluffy. Sift dry ingredients together. Combine eggs and milk and stir into creamed mixture. Add half the dry ingredients and mix thoroughly. Add the remaining and mix well. Chill dough at least 1 hour. Roll a little more than 1/8 inch thick on well floured surface. Cut with floured 3/4 inch round cookie cutter. Sprinkle with additional sugar. Place on baking sheet and bake in hot oven (400°) until only lightly browned. (6 to 8 minutes) Remove from pan while warm. Cool on rack. 2½ dozen.

Marilyn Hipps (Mrs. Richard)



"To get to Heaven turn right and keep straight".

"The Lord can't direct a person anywhere unless that person starts."



## RUSSIAN TEA CAKES

Mix together:

1 cup butter  
½ cup sifted confectioner sugar  
1 teaspoon vanilla

Sift together and stir in:

2¼ cups sifted flour  
1 teaspoon salt

Mix in ¾ cup finely chopped pecan nuts. Chill dough. Roll into 1 inch balls. Place 2½ inches apart on ungreased baking sheet. Bake until set, but not brown. While still warm, roll in confectioners sugar. Cool, roll in sugar again. Temperature 400 degrees for 10-12 minutes.

Lula Walton Parker (Mrs. Henry)

## SHRAFFT'S COOKIES

2 cups brown sugar	1 teaspoon baking soda
¾ cup butter (1½ sticks)	pinch salt
2 eggs, beaten	1 cup chopped nuts
3 cups flour	1 teaspoon vanilla

Cream sugar and butter together; add eggs and mix thoroughly until smooth. Add salt, flour and soda which have been sifted. Mix well. Add nuts and vanilla last and mix.

Put in ice cube tray or wax paper box (that has been lined with wax paper) and store overnight in refrigerator. Slice thin and bake in 375 degrees oven, about 5 minutes or until lightly brown.

Janet Downing (Mrs. Melbourne)

# Desserts







## BROKEN GLASS SALAD

1 pkg. lemon gelatin	½ cup sugar
1 pkg. lime gelatin	1 cup pineapple juice
1 pkg. of cherry, strawberry or raspberry gelatin	2 cups heavy cream whipped
1 envelope plain gelatin	1 teaspoon vanilla
½ cup cold water	Graham cracker crumb crust

Dissolve each package of gelatin in 1½ cups boiling water, in separate bowls. Pour in shallow pans and chill. Cut in cubes.

Soften plain gelatin in cold water and add sugar. Heat pineapple juice to boiling and use over plain gelatin and sugar. Cool thoroughly. Fold into whipped cream and vanilla. Add colored jello cubes and pour into crumb crust. Save a few crumbs to go on top. Chill. Graham cracker crust may or may not be baked.

Margaret Ellington (Mrs. Herbert)  
Mary Faye Bodenheimer (Mrs. Jay)

## COCONUT ICE BOX CAKE

1 (1# size) angle food cake broken into small bits  
4 egg yolks  
2 cups hot milk  
1 cup sugar  
2 tablespoons flour  
¼ teaspoon salt, cook over low heat until coats spoon—remove from heat.

1 envelope Knox gelatin  
½ cup cold water  
Soften gelatin in cold water, add to hot custard mixture and cool.

4 egg whites  
Beat until very stiff and fold into cold custard  
Spread ½ the cake in a 9 x 13 pan.  
Cover with ½ the custard, then the remainder of cake, and cover with the last custard

1 can Angel Flake Coconut.  
Spread this on top the last layer of custard and refrigerate for at least 3 hours, (better over night).

½ pt. whipping cream  
1 tablespoon sugar  
Whip cream until thick (not stiff) Add sugar and spread over cake just before serving.

Bertha Franklin

## REFRIGERATOR CHEESE CAKE

½ cup melted butter	1 cup cold water
¾ cup sugar	3 eggs separated
2 cups fine graham crackers or wafers	2 cups cream cheese
2 tablespoons gelatin	3 tablespoons lemon juice
½ cup whipping cream	1 tablespoon lemon rind
2 teaspoons cinnamon	¼ teaspoon salt

Blend butter, ¼ cup sugar, crumbs, and cinnamon. Press ¾ of this on the bottom of a 9 inch spring form pan. Soak gelatin in ½ cup cold water for 5 minutes. Cook egg yolks, remaining sugar (½ cup) and water (½ cup) in top of double boiler, stirring constantly until mixture coats a metal spoon. Add gelatin and stir until dissolved. Add gradually to cream cheese, and add lemon juice, rind and salt, beat thoroughly. Cool, when beginning to congeal beat several minutes with egg beater. Whip cream and fold in with stiffly beaten egg whites. Blend thoroughly. Pour into crumbs. Sprinkle remaining crumbs on top. Chill until firm. Serves 10-12.

Marie Hendricks (Mrs. Austin)

## PINEAPPLE ICE BOX DESSERT

1 cup butter	Graham Crackers
1 cup sugar	Whipped cream
1 cup drained pineapple	

Cream together butter and sugar. Add pineapple. Spread on graham crackers, chill over night. Top with whipped cream.

Amanda Richardson Mattocks (Mrs. C. B.)

## STRAWBERRY DELIGHT

1 stick margarine	1 box vanilla wafers
2 eggs	½ pint whipped cream (put ¼
1 qt. sweetened strawberries	cup sugar and 1 tsp. vanilla
2 cups confectioner's sugar	in cream)

Crumble ½ box vanilla wafers in square or oblong pyrex dish. Cream in mixer: margarine, confectioner's sugar and eggs. Spread this mixture evenly over crumbled wafers. Spread strawberries over mixture. Spread whipped cream over this mixture. Crumble remaining wafers over top. Place in refrigerator for a few hours before using. Can also be frozen.

Lucille Ellington (Mrs. Bickett)

## ENGLISH TOFFEE ICE BOX CAKE

2 eggs	2 tablespoons cocoa
¼ lb. butter softened	1 cup pecans, broken
1 teaspoon vanilla	1 box vanilla wafers, crumbled
2 cups XXXX sugar, sifted	

Spread half of the vanilla wafers in a 9x9 inch pan. Separate eggs, beat whites. Beat egg yolks well, add sugar, cocoa and butter. Beat till creamy. Add vanilla and stiffly beaten egg whites, nuts and stir. Pour over crumbs. Cover with other half of crumbs. Chill over night. Serve with whipped cream.

Avis Rees (Mrs. Max)

## PARTYCAKE

1 box Strietmann's butter flavored cookies	1 can angel flake coconut
½ pint whipping cream	

Filling:

1 stick margarine-melted	¾ cup raisins
1 cup sugar	1 no. 2 can crushed pineapple drained
½ cup nuts	

Heat until raisins swell up; do not boil; let cool. Put three cookies to a stack; spread filling between cookies; cover top and sides with whipped cream and coconut.

Gladys Purcell (Mrs. John)

## STRAWBERRY SWIRL

2 cups graham cracker crumbs	2 boxes strawberry gelatin
1 tablespoon sugar	2 cups boiling water
½ cup margarine, melted	1 lb. marshmallows(or less)
1 qt. frozen strawberries, sweetened	1 cup milk
	1 large pkg. Dream Whip

Mix crumbs, sugar, margarine in 9x13 inch pan; press into crust and chill. Dissolve gelatin in hot water. Cool. Meanwhile melt marshmallows and milk in double boiler. Cool thoroughly. Fold in whipped cream. Add thawed berries to gelatin mixture, mix quickly, because the mixture will jell. Swirl in marshmallow mixture to marble and place in crust. Makes 15 servings.

Avis Rees (Mrs. Max)



## RIBBON ICE BOX DESSERT

1. Use loaf pan 13 x 9 inch
2. Line bottom of pan with graham crackers  
Mix in a bowl:  $\frac{1}{2}$  cup soft butter  
2 cups powdered sugar  
4 T evaporated milk  
Spread on crackers and cover with graham crackers. Chill.
3. Heat to boiling 2 cups juice off fruit cocktail (if not 2 cups add enough water).  
Add: 2 pkgs. strawberry gelatin
4. Cool gelatin, but do not chill. Then divide into 2 equal parts.  
Let one part stand at room temperature until needed.
5. Stir into other part 1 cup evaporated milk.
6. Chill until slightly thicker than unbeaten egg whites. Beat until fluffy. Pour over crackers. Chill
7. Add to the other half of gelatin:  
1 cup water  
2 cups fruit cocktail
8. Pour over chilled gelatin layer in pan. Chill until firm. Cut into squares. Serve with whipped cream.

Ruby Keller Case (Mrs. Tom)

## FRESH PEACH ICE-CREAM

(for 1 gallon freezer)

2½ cups fresh peaches, finely crushed	4 eggs
2½ cups sugar	1 tall can condensed milk
1 teaspoon vanilla	2 quarts whole milk

Crush peaches and mix with sugar. Beat eggs and condensed milk, add vanilla. Combine all ingredients in freezer can. Fresh strawberries may be used.

Gladys Purcelle (Mrs. John)

## PINEAPPLE SHERBET

1 qt. sweet milk	1 small can crushed pineapple (drained)
1¼ cups sugar	
½ cup lemon juice	

Mix and pour into freezer tray.

Jewel Parris (Mrs. Warren)

## APPLE DUMPLINGS

1½ cups flour  
½ teaspoon salt  
1/3 cup shortening  
Cold water to moisten  
6 apples

¾ cup sugar  
cinnamon to taste  
3 tablespoons butter or  
margarine

Mix flour and salt, cut in shortening. Moisten with water. Then roll about ¼ inch thick. Cut in squares large enough to enclose the apple, cored and peeled. Place apple in center of each square. Leave apple whole. Put sugar, cinnamon in center of apple, then butter. Moisten the edges of the pastry and fold the corners up over apples. Bake in a 375 degrees F. oven, and serve warm or hot with lemon sauce, recipe on page 102

Donna Jackson

## BAKED APPLE CUSTARD

Makes 4 to 6 servings.

Wash, pare, core and slice thinly 5 medium-sized tart apples and place in 1½ quart casserole.

Combine:

½ cup sugar

½ teaspoon cinnamon

Sprinkle over apples. Cover and bake in moderate oven (350 degrees) about 30 minutes. Remove from oven.

Heat to scalding: 2 cups sweet milk

Combine in bowl:

½ cup sugar

½ teaspoon salt

2 tablespoons flour

2 eggs slightly beaten

Add hot milk slowly to egg mixture. Pour over apples. Set in pan of hot water half way up on casserole. Bake in moderate oven about 30 to 45 minutes or until firm. Decorate top with miniature marshmallows. Return to oven and brown. Cool and chill before serving.

Thelma Hendricks (Mrs. W. O.)

## BAKED APPLE RINGS

2 large apples

1 tablespoon sugar or honey

2 tablespoons hot water

1 tablespoon butter

Core apples, leave peeling on and cut into rings. Place in baking dish and add other ingredients. Bake 25 minutes at 325 degrees.

Lula Walton Parker

## APPLE TORTE

Cream:

4 tablespoon butter

1 cup sugar

Add 1 egg

1 cup flour to which has been added:

1 teaspoon soda

¼ teaspoon nutmeg

1 teaspoon cinnamon

Add:

2 cups diced raw apple

½ cup raisins

½ cup nuts

½ cup coconut

Bake in greased pan at 350 degrees for 40 minutes.

Betty Madden (Mrs. Curtis)

## BAKED BANANAS

4 bananas

1 teaspoon margarine

4 teaspoons brown sugar

2 tablespoons lemon juice

Peel the bananas, cut in half length wise and arrange on a buttered baking dish or pie pan. Pour the lemon juice over the bananas. Sprinkle them with the sugar, and dot with margarine. Bake at 350° for 20 minutes.

Candy McLamb

## DEWBERRY COBBLER

Put ¾ cup sugar over 1 qt. (2 cups) dewberries in bowl and stir gently. Set aside while mixing other ingredients.

Sift together in another bowl:

¾ cup all purpose flour

Dash salt

2 teaspoon baking powder

Then stir into dry ingredients:

¾ cup sweet milk

1 stick margarine or butter

¾ cup sugar

(Melted)

Butter may be melted in your pan.

Pour batter into baking pan and spoon berries over batter. Bake in oven 375 degree for 45 minutes.

Verona Staley (Mrs. Herbert)



## CHERRY PARFAIT

1 cup whipping cream  
3 tablespoons sugar  
1 teaspoon vanilla

Dash of salt  
1 cup Dairy sour cream  
1 no. 2 can cherry pie filling

Whip cream with sugar, vanilla and salt. Fold in sour cream. Place in parfait glasses in alternate layers of cream mixture and pie filling. Begin with and end with white. Top with a cherry.

Gladys Purcelle (Mrs. John)

## PEACH CRISP

2 no. 2½ cans sliced  
cling peaches  
¼ teaspoon nutmeg  
¼ teaspoon cinnamon  
1/3 cup sifted enriched flour

½ cup brown sugar  
1 cup oats (quick or old  
fashioned uncooked)  
1/3 cup melted butter

Place drained peaches in 7 in. casserole. Sprinkle the nutmeg and cinnamon over peaches. Combine flour and brown sugar. Add butter, mix until crumbly, sprinkle over peaches. Bake in preheated oven (375 degrees) about 30 minutes. Serve warm or cold with cream.

Arlene Sheffield Brooks (Mrs. James)

## PEACH DUMPLINGS

3 cups sliced fresh peaches  
2 cups water  
1 cup sugar  
2 tablespoons lemon juice  
1 cup pancake mix  
¼ cup firmly packed brown sugar

¼ teaspoon nutmeg  
½ cup milk  
2 tablespoon melted or  
liquid shortening

Combine peaches, water, sugar and lemon juice in 3-quart saucepan. Bring to a boil. Combine remaining ingredients, stirring lightly. Drop batter from tablespoon on hot peach mixture. Reduce heat; cover tightly; cook 15 minutes with out lifting cover. Serve warm with plain cream or peach or vanilla ice cream.

Nona Thomas Briles (Mrs. Russell)

## PRUNE WHIP

2 egg whites  
¼ teaspoon salt

4 tablespoons sugar  
1½ cup prune pulp

Beat egg whites with salt until stiff, but not dry; beat in sugar. Gradually beat lemon juice and fruit pulp (sweeten to taste) into egg-whites mixture, continue beating until mixture is very fluffy. Other fruits may be used such as: Apricot pulp, mashed banana pulp, fresh peach pulp, crushed fresh strawberries, drained crushed pineapple.

Bertha Franklin

## BANANA PUDDING

1 cup sugar  
3 tablespoon flour

2 eggs  
2 cups milk

Cook until thickened in double boiler. Pour over alternated layers of vanilla wafers, and bananas that have been placed in a pyrex dish. Variation: Use strawberries or pineapple instead of bananas.

Betty Madden (Mrs. Curtis)

## BANANA PUDDING

2 cups milk  
2 eggs separated  
2/3 cup sugar  
1/8 teaspoon salt  
2 tablespoon cornstarch

1 teaspoon vanilla extract  
48 vanilla wafers  
4 bananas (well ripened)  
¼ cup sugar

Scald milk in top of double boiler over direct heat. Meanwhile in a small bowl combine the beaten egg yolks, 2/3 cup sugar, salt, and cornstarch. Pour about ½ cup scalded milk over egg mixture stirring to blend. Return egg mixture to remaining milk in top of double boiler, and set top in place over boiling water. Cook, stirring until mixture is smooth and thickened (about six minutes). Remove from heat and add vanilla. Arrange alternate layers of vanilla wafers and bananas, sliced, in a 9 inch square baking dish or in a 1½ quart casserole, pouring custard over each layer. Heat oven to 350 degrees. Beat 2 egg whites until they stand in peaks. Add ¼ cup sugar slowly and continue beating until meringue is glossy. Spread over pudding and brown in pre-heated oven for 15 minutes.

Valeria Mendenhall Thayer (Mrs. Claude)

## HOT FUDGE PUDDING

1 cup sifted all-purpose flour	2 tablespoon shortening(Melted)
2 teaspoons baking powder	1 cup chopped black walnuts
½ teaspoon salt	1 cup brown sugar
¾ cup sugar	1 ¾ cup boiling water
½ cup milk	2 squares bitter chocolate
1 square bitter chocolate(melted)(melted)	

Sift flour, baking powder, salt and sugar in mixing bowl. Add milk, 1 square chocolate, shortening and walnuts and blend. Pour into a greased 8-inch pan. Sprinkle brown sugar over batter. Mix together 2 squares melted chocolate and boiling water and pour over batter. Bake in 350 degrees oven for 40 minutes. Can use a 9x13 inch pan and bake 25-30 minutes or until done. This is delicious when served with a scoop of vanilla ice cream.

Janet Downing (Mrs. Melbourne)

## LEMON PUDDING

3 tablespoon flour	1 cup milk
3 tablespoon butter	juice of 1 lemon
1 cup sugar	rind of 1 lemon, grated
2 egg yolks, beaten	2 egg whites

Combine flour, butter, and ¾ cup sugar. Add egg yolks, milk, lemon juice, and rind. Beat well. Add remaining sugar to stiffly beaten egg whites, fold into first mixture. Pour into buttered baking dish, place in pan of hot water. Bake in a moderate oven 350 degrees F. for 1 hour. Chill. The top is like cake, the under portion a delicious lemon jelly. May top with whipped cream. Serves 6 to 8.

Mary Lois Robertson (Mrs. Virgil)

## LEMON CAKE-TOP PUDDING

2 tablespoons softened butter or margarine	½ cup lemon juice
1½ cups sugar	1 teaspoon grated lemon peel
1/3 cup flour	3 eggs separated
¼ teaspoon salt	1¼ cup milk

Mix softened butter and sugar. Add flour, salt, lemon juice and lemon peel. Stir in eggs yolks, well beaten, with milk. Fold in stiffly beaten egg whites. Pour into custard cups set in pan of hot water and bake 45 minutes at 375 degrees. When done each serving will have a delicious lemon custard at the bottom and a lemon sponge cake on top.

Mrs. Ada B. Davis



## PERSIMMON PUDDING

2 cups pulp (after persimmons are strained)	2/3 cup sugar
3 cups flour	3 eggs
2 teaspoons baking powder	1/2 teaspoon salt
1/2 teaspoon soda	2/3 teaspoon allspice
1/4 lb. melted butter	3 cups milk(sweet)

Melt butter in pan which the pudding is to be baked. Pour into large mixing bowl. Proceed as for mixing cake. Bake in 350° oven for 45 minutes or until a straw comes out clean. Leave in pan until cool, but as soon as you take it out of oven pour this syrup over it.

Syrup: Boil in sauce pan 1/2 cup sugar and 1/2 cup water.

Ruth Swaim (Mrs. Toland)

## PERSIMMON PUDDING

Pulp from 2 qts. of persimmons	1 teaspoon cinnamon
3 cups set milk	1/4 teaspoon salt
2 cups brown sugar	3 cups flour
1 teaspoon soda	2 eggs
	1 stick butter

Cream sugar and butter. Add eggs, milk, flour, soda, salt and spices. Add this to persimmon pulp. Mix until blended well. Start baking at 300 degrees for about 30 minutes then turn heat up to 350 degrees and bake until firm.

Velna Reddick Johnson

## PERSIMMON PUDDING

2 cups persimmon (strained)	1 stick butter (melted)
1 1/2 cups sugar	2 1/2 cups milk (sweet)
1 1/2 cups plain flour	2 teaspoons cinnamon
1 teaspoon baking powder	1 teaspoon ginger
1 teaspoon soda	1/2 teaspoon nutmeg
1/2 teaspoon salt	1 teaspoon vanilla
3 eggs (beaten)	

Mix all ingredients. Bake at 325 degrees about 1 hour.

Nettie Blackwell Hurley (Mrs. Colon)

## PERSIMMON PUDDING

2 cups strained persimmon	½ stick butter, melted
2 cups sugar	¼ teaspoon cinnamon
2 cups flour	¼ teaspoon nutmeg
2 cups sweet milk	2 teaspoons baking powder
2 eggs, beaten	½ teaspoon salt

Add milk last to prevent lumping. Bake 1 hour at 325 degrees.

Minnie Craven (Mrs. Dallas)

## PERSIMMON PUDDING

4 eggs	½ teaspoon baking powder
1 cup flour	1½ cups sweet milk
2 cups sugar	1 stick butter
1 teaspoon vanilla	Dash of salt
¼ teaspoon soda	1 pint strained persimmons

Beat in mixer. Add persimmons last. Bake at 300 degrees F one hour.

Sable Hedrick Peace

## PUMPKIN PUDDING

1 cup chopped dates	½ tsp. salt
½ cup nuts	½ tsp. cinnamon
½ cup margarine	¼ tsp. cloves
1 2/3 cups flour	¼ tsp. baking powder
1½ cup sugar	1/3 cup water
1 cup pumpkin	1 egg
1 tsp. soda	

Cream butter and sugar, add water, egg and pumpkin. Sift flour, soda, salt, baking powder, cinnamon and cloves together. Add and beat well. Add dates and nuts. Bake at 350°.

Beatrice Tucker (Mrs. Roscoe)

## RICE PUDDING

1 cup rice soak 1 hour  
Drain and put in boiler 8 cups water, salt. Cook 15 minutes.  
Drain and put in double boiler. Add 4 cups milk with 4-5 tablespoons sugar, nutmeg, raisins. Cook 45 minutes.

Belle Davis

## UNCOOKED PLUM PUDDING

1 pkg. orange jello, dissolved in 2 cups water	1 cup chopped dates
½ cup sugar	1 cup crushed pineapple
1 cup seeded raisins, cooked in water until tender	½ cup grapenuts
1¼ cup chopped nuts	Cinnamon, cloves and allspice to taste

Mix, pour into molds to let jell.

Gladys Davis Purcelle, (Mrs. John)

## RICE PUDDING

1 cup rice, cooked	1 cup sweet milk
2 eggs	1 cup seedless raisins
2 tablespoon flour	1 teaspoon vanilla
1 cup sugar	3 tablespoon melted butter

Pour in pan and cook about 30 to 40 minutes in a preheated oven at 375 degrees.

Carol Hendricks (Mrs. W. D. )

## SWEET POTATO PUDDING

3 cups grated raw sweet potato	3 tablespoons butter
½ cup sugar	1 teaspoon nutmeg
½ cup maple syrup	½ cup chopped pecans
1 cup sweet milk	2 eggs well beaten
	½ teaspoon salt

Combine all ingredients at one time. Mix well and pour into shallow pan which has been greased with butter. Bake in oven at 375 degrees for 55-60 minutes.

Katheryne Gordy (Mrs. Paul)

## SWEET POTATO PUDDING

3 cups grated sweet potato	2 cups sweet milk
4 tablespoons butter	2 cups coconut
2 cups light brown sugar	Cinnamon, cloves, allspice to taste
4 eggs	

Mix all ingredients, pour into baking dish. Bake in a moderate oven until done.

Ethel Rich



## SWEET POTATO PUDDING

4 large sweet potatoes, grated	½ cup butter
½ cup brown sugar	1 teaspoon cinnamon
½ cup maple syrup	1 teaspoon nutmeg
1 cup milk	1 teaspoon ground cloves

Add to the above: grated rind of 1 lemon, and ½ orange; add 2 eggs beaten separately. Mix well and put into casserole. Bake in slow oven from 1-1½ hours.

Mrs. J. G. Christmas

## LEMON SAUCE

½ cup sugar	1½ tablespoons lemon juice
1 tablespoon cornstarch	Few grains nutmeg
1 cup boiling water	Few grains salt
2 tablespoons butter	

Mix sugar and cornstarch. Add water gradually, stirring constantly. Boil 5 minutes. Remove from heat, and add other ingredients.

Laura E. Davis

## WHIPPED TOPPING

To 1/3 cup water add 1 tablespoon lemon juice and 1/3 cup non-fat milk powder. Beat until stiff and very fine grained. 2 tablespoons sugar and ¼ teaspoon vanilla may be added

Avis Rees (Mrs. Max)

## LEMON SAUCE

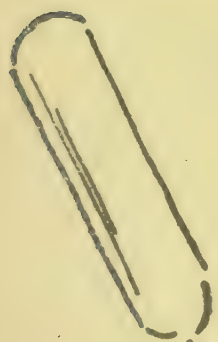
1 cup sugar	4 tablespoon butter
2 heaping tablespoons cornstarch	3 tablespoon lemon juice,
2 cups boiling water	Nutmeg to taste

Mix sugar and cornstarch; add slowly the boiling water, stirring carefully; boil until transparent. Remove from fire. Then add the butter, lemon juice and nutmeg.

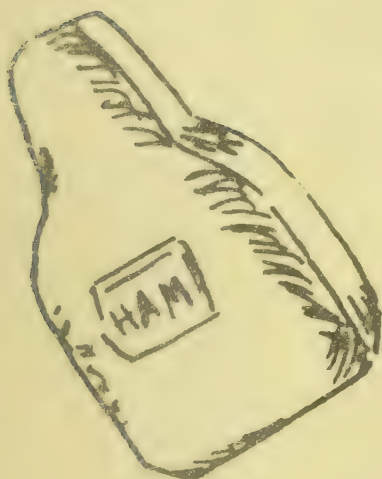
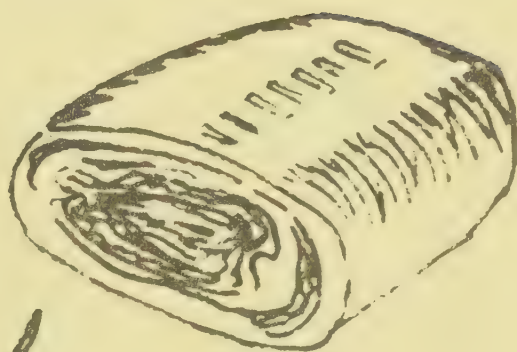
Donna Jackson

To be served over Apple Dumplings, page 94.

- NOTES -



Meats



and

Main Dishes





# TIME AND TEMPERATURE CHART FOR COOKING FRESH MEAT

## ROASTING—Use oven temperature of 325°F

Cut	Weight Range	Internal Meat Temp	Approximate Total Time—(Hours)
<b>BEEF</b>			
Standing Ribs (3)	8-9 lbs.	140° F. rare	2¼-2½
		160° F. med.	2¾-3
		170° F. well done	3½-4
Standing Ribs (2)	6-6½ lbs.	140° F. rare	1¾-2
		160° F. med.	2¼-2½
		170° F. well done	3-3¼
Roiled Rib	4-5 lbs.	Use times for 3-rib standing rib.	
Roiled Rump	5-7 lbs.	170° F. well done	2¼-3½
Sirloin Tip	3-3½ lbs.	160° F. med.	2-2½
<b>VEAL</b>			
Leg (Center Cut)	7-8 lbs.	170° F.	3-3¼
Loin	4½-5 lbs.	170° F.	2¾-3
Boned Roiled Shoulder	5-6 lbs.	170° F.	3½-4
Boned Roiled Shoulder	3 lbs.	170° F.	3
<b>LAMB</b>			
Leg (whole)	6-7 lbs.	175-180° F.	3¼-3¾
Leg (half)	3-4 lbs.	175-180° F.	3-3¾
Boned Roiled Shoulder	4-6 lbs.	175-180° F.	3-4
Bone-in, Stuffed	4-5 lbs.	175-180° F.	2½-2¾
<b>FRESH PORK</b>			
Fresh Ham	10-14 lbs.	185° F.	6-7
Fresh Ham (half)	5-6 lbs.	185° F.	3½-4
Loin	4-5 lbs.	185° F.	3¾-3½
Loin End	2½-3 lbs.	185° F.	2¾-2½
Shoulder Butt	4-6 lbs.	185° F.	3½-4

## FOR COOKING CURED PORK

<b>PICNIC</b>	4 lbs.	3¼ hrs.	170 F.
	6 lbs.	3 hrs.	170 F.
	8 lbs.	4 hrs.	170 F.
	10 lbs.	4¼ hrs.	170 F.
<b>"Cook-before-Eating"</b>	4 lbs.	1 ¾ hrs.	130 F.
	6 lbs.	2¼ hrs.	130 F.
	8 lbs.	2 ¾ hrs.	130 F.
	10 lbs.	3¼ hrs.	130 F.
<b>"Fully-Cooked"</b>	4 lbs.	2 hrs.	170 F.
	6 lbs.	2¼ hrs.	170 F.
	8 lbs.	3¼ hrs.	170 F.
	10 lbs.	3 ¾ hrs.	170 F.
<b>"Cook-Before-Eating"</b> (Boneless)	4 lbs.	2 hrs.	170 F.
	6 lbs.	2¼ hrs.	170 F.
	8 lbs.	3¼ hrs.	170 F.
	10 lbs.	3 ¾ hrs.	170 F.

## BEEF ROAST

Prepare medium sized beef roast salt and pepper to taste. Place in foil paper in roasting pan. Sprinkle with 2 packages dry onion soup. Mix  $\frac{1}{2}$  can mushroom soup with  $\frac{1}{2}$  can water. Pour over roast. Cover with foil paper. Bake in 325 degree oven until done, (time depends on size of the roast.)

Betty Gordon (Mrs. Calvin & Bertha Franklin)

## CHUCK ROAST DINNER

3 pounds Chuck roast about 2 inches thick  
1 can condensed cream of mushroom soup  
1 envelope onion soup mix  
5-6 medium size Irish potatoes quartered  
5-6 medium size carrots cut in small pieces  
Salt and pepper to taste

Place chuck roast in center of an extra wide piece of heavy foil in a roasting pan after spreading bottom with on half of the mushroom soup and half of the onion mix. Put the other half of the soup and the mix on the edge of the roast. Place the potatoes and carrots around the edge of the roast, being careful not to puncture the foil. Salt and pepper. Wrap foil loosely around meat, sealing thoroughly, Bake in 350 degree oven for 3 hours, or until tender.

Gloria Staley Blackburn (Mrs. James)

## BEEF POT ROAST

Select 3-4 pound chuck or rump roast. Roll in flour; season with salt and pepper; brown on all sides in hot fat. Add  $\frac{1}{2}$  cup water. Cover and cook slowly 2 $\frac{1}{2}$ -3 hours or until tender, add more water if needed. If desired, add small whole onions and carrots the last 45 minutes. Makes 6-8 servings.

Mary Lois Robertson (Mrs. Virgil)

## STEAK CASSEROLE

1 $\frac{1}{2}$ lbs. round steak	1 teaspoon salt
6 carrots	$\frac{1}{4}$ cup flour
4 (halved) potatoes	
1 can condensed onion soup	

Salt steak. Pound in flour. Cut steak in 1 inch cubes. Brown in skillet. Put in casserole dish and add potatoes, carrots and onion soup. Bake in 350 degrees oven for 1 $\frac{1}{2}$  hours.

Jenelle Craven

## PAPRIKA BEEF

Round steak is a steak of many uses. It need not appear always as country fried or Swiss steak. This dish will surprise everyone pleasantly!

Yield - 6 servings  
Cooking Time - About 2½ hours

2 lbs. round steak  
(cut ½ inch thick)  
2 tablespoons fat  
1 teaspoon salt  
1/8 teaspoon paprika  
1 clove garlic, peeled

1 cup water  
2 tablespoons of  
Worcestershire sauce  
3/4 cup sour cream  
1 teaspoon paprika  
2 tablespoons flour

Melt fat in a heavy skillet. Rub the meat with salt and paprika. Brown the garlic in the hot fat. Remove the garlic. Add the meat, and brown it well. Add water and Worcestershire sauce. Cover and cook slowly about 2 hours. Add sour cream and paprika. Continue to cook slowly 15 minutes. Remove the steak to a hot platter. Thicken the broth with the flour mixed with ½ cup cold water. Stir and boil 5 minutes. Serve the gravy over the meat.

Pat Brower (Mrs. Donald)

## BEEF STROGANOFF

1 cup margarine	1½ teaspoon salt
1½ cup chopped onion	Small can tomato paste
1½ lb. (or large can) mushrooms	2 teaspoons worcestershire
3½ lb. beef (top round or boneless	sauce
stew may be used)	1 cup sour cream
Cut in small stripes or squares	1½ cup heavy cream
6 tablespoons flour	Fluffy Rice
3 beef bouillon cubes dissolved	
in 3 cups boiling water	

Saute onions in 1/3 of margarine. Remove from saucepan, add 1/3 cup more butter and saute mushrooms. Remove or set aside. Melt remaining fat, roll beef in flour and saute until browned. Add bouillon, salt, onion and simmer gently until beef is tender. Then add tomato paste, worcestershire sauce, sour cream, heavy cream, and mushrooms. Heat thoroughly and serve over rice.

Sara Richardson Haworth (Mrs. Chester)



## MEAT LOAF

(Without Onion)

1 pound hamburger	1 teaspoon salt
¼ cup green pepper, chopped	1 teaspoon poultry seasoning
1 egg, beaten	½ teaspoon celery salt
3 tablespoons tomato ketchup	¼ teaspoon pepper
1 cup bread crumbs	1 cup milk

Combine all ingredients and mix well. Pour into greased loaf pan and bake for 1 hour at 350 degrees. Unmold and serve hot or cold.

Gladys Purcelle (Mrs. John)

## MEAT LOAF

1 lb. freshly ground beef	½ cup chopped onions
1 egg	1 2/3 cups sweet milk
1½ teaspoon salt	2 cups bread crumbs

Combine all ingredients thoroughly, put into greased loaf pan and bake at 350 degrees about 1 hour.

Lucille Darr Ellington (Mrs. Bickett)

1½ lbs. ground beef	¼ cup catsup
2 cups bread crumbs	1 tablespoon horseradish
2 eggs beaten	2 teaspoons salt
½ cup onion	½ can tomato sauce
¼ cup green pepper	

Add the tomato sauce and mix well. Bake at 350 degrees for 1½ hours. Baste with sauce occasionally.

Minnie Craven (Mrs. Dallas)

(Sauce For Meat Loaves Above)

½ cup tomato sauce	2 tablespoons mustard
1 cup water	2 tablespoons vinegar
2 tablespoons brown sugar	

Mix and pour over meat while baking.

## WESTERN RANCH MEAT LOAF

2 lbs. ground beef  
1 onion, chopped  
3/4 cup sliced celery  
1/4 cup fat  
1/3 cup green pepper  
1 tablespoon salt

2 eggs  
3 cups dry bread crumbs  
1/2 cup water  
1/2 cup tomato juice  
2 tablespoons butter or  
margarine, melted

Brown the onion and celery in the hot fat in a heavy skillet. Combine these with the green pepper, salt, eggs, bread crumbs, and water to make a stuffing. Add half of this stuffing (1 1/2 cups) to the meat, mixing well. Pat out half of this meat mixture in a two-quart loaf pan (rubbed with fat). Cover the meat with the remaining stuffing, then top with the remaining meat mixture. Bake in a moderate oven (350°F.) for 1 1/4 hours. Combine tomato juice and butter. After the loaf has cooked 15 minutes, pour half the tomato-butter mixture over the meat. In about 15 minutes, pour the rest of this tomato-butter mixture over the loaf. This adds flavor and keeps the loaf moist.

Pat Brower (Mrs. Donald)

## BARBECUE MEAT LOAF

2 cans tomato sauce—measure out 1/2 can sauce and set aside  
Put remainder in bowl and add:

1/2 cup water  
3 tablespoons vinegar  
2 teaspoons worcestershire

3 tablespoons brown sugar  
2 tablespoons mustard

Mix all together well. Combine in another bowl 1 1/2 lbs. ground beef.

2 cups bread crumbs  
2 eggs beaten  
1/2 cup onion  
1/4 cup green pepper  
1/4 cup ketchup

1 tablespoon horseradish  
2 teaspoon salt

Add the reserved tomatoe sauce and mix well. Pour other liquid over top of loaf. Bake at 350 degrees for 1 1/2 hours. Baste with sauce occasionally.

Minnie Craven

## MEAT LOAF

1 slightly beaten egg	1 tablespoon catsup
1 lb. ground round steak	1 tablespoon chopped green pepper
½ lb. ground pork	1½ teaspoon salt
½ cup cracker crumbs	1 cup scalded milk
1 small chopped onion	1 teaspoon sugar
1 tablespoon horseradish	

Combine the eggs and meat. Mix other ingredients with scalded milk and add. Press in a loaf pan. Bake in a 350 degree oven for 1 hour.

Dovie Hayworth

## MEAT LOAF

1½ lbs. ground beef	1 tsp. salt
¾ cup oats, uncooked	¼ tsp. pepper
2 eggs, beaten	1 cup tomato juice or ketchup
¼ cup chopped onion	

Combine all ingredients thoroughly and pack firmly into loaf pan. Bake in moderate oven (350°) for 1 hour. Let stand 5 minutes before slicing.

Eva Tucker Garner (Mrs. Fletcher)

## EVERYDAY MEAT LOAF

2/3 cup dry bread crumbs	½ cup grated onion
1 cup milk	1 teaspoon salt
1½ lbs. ground beef	½ teaspoon sage
2 beaten eggs	Dash pepper

Soak bread crumbs in milk; add meat, eggs, onions, and seasonings; mix well. Form in individual loaves; place in greased muffin pans. Cover with Piquant Sauce. Bake in moderate oven 350 degrees for 45 minutes. Makes 8 servings. Or form on loaf in 8½ x 4½ x 2½ inch pan. Spread with sauce. Bake 1 hour.

## PIQUANT SAUCE

Combine 3 tablespoons brown sugar, ¼ cup catsup, ¼ teaspoon nutmeg, and 1 teaspoon dry mustard.

Mary Lois Robertson (Mrs. Virgil)



## MEAT LOAF

2 lbs. ground beef	1-2 tablespoons soy sauce
1 # 2 can tomatoes	½-1 cup finely chopped onions
1/3 cup milk	1 egg
8 saltine crackers	1-2 tablespoons worcestershire sauce
2 tablespoons green peppers	1/8 teaspoon salt
2 tablespoons powdered Brewers yeast	¼ cup tomato catsup
2 tablespoons raw wheat germ	
2 tablespoons dried parsley	

Crumble crackers, add milk and let soak while mixing other ingredients. Puree tomatoes in blender or cut fine. Mix beef tomatoes and other ingredients adding the milk and crackers crumbs last. Bake in greased loaf pan 2-2½ hours in 350 degree oven. Drain 15 minutes before removing from oven.

Margaret Ellington (Mrs. Herbert)

## UPSIDE DOWN HAMBURGER PIE

½ pound ground beef	Dash pepper
1 tablespoon Wesson oil	1 recipe biscuit dough using 2 cups flour
¾ cup chopped onion	1 tablespoon chopped parsley
¾ cup chopped celery	½ teaspoon celery seed
1/4 cup chopped green pepper	
1 can condensed tomato soup	
1 teaspoon worcestershire sauce	
½ teaspoon salt	

Heat oven 450 degrees. Brown meat in oil. Add onion, celery, and green pepper; cook over medium heat until onion is soft. Stir in soup, worcestershire sauce, salt and pepper. Turn mixture into an 8 inch fry pan at least 1½ inches deep. Make dough, adding parsley and celery seed to flour. Roll into an 8 inch circle. Place over hot meat. Bake 15 minutes. Let stand 5 minutes after removing from oven. Invert over hot serving platter. Serves 6.

Mary Faye Bodenheimer (Mrs. Jay)

## GROUND STEAK CASSEROLE

Put into a greased casserole a layer of sliced raw potatoes, then a layer of minced onion. Then a layer of tomatoes. Spread on top 1 pound of ground steak. Add milk until it shows through. Dot with butter and season with salt and pepper. Bake 45 minutes in moderate oven.

Ruby Ferguson (Mrs. Houston)

## STUFFED GREEN PEPPERS

6 green peppers	½ tsp. black pepper
½ lb. ground beef	1 tbs. chopped onion
1 cup cracker crumbs	1 can tomato soup
1 tsp. salt	

Remove seeds and boil peppers 5 minutes. Drain and mix beef, cracker crumbs, salt, pepper, onion, ½ can tomato soup. Stuff peppers with meat mixture. Place in casserole dish and pour over remaining soup diluted with ½ can water. Bake covered 45 minutes, uncover and cook 15 minutes longer at 350°. (Serves 6)

Eleanor Cox (Mrs. James)

## MEAT PIE

4 stalks celery diced	3 tablespoons flour
1 medium onion	2 teaspoons mustard
4 tablespoons fat	1 bay leaf
1 lb. beef, diced	1 cup cooked and diced
¼ lb. lean pork, diced	carrots
2 teaspoons salt	1 cup peas and liquid
¼ teaspoon pepper	1 small can mushrooms

Dice celery and onion and brown in 1 tablespoon fat. Add the meat and brown on all sides. Add on cup hot water and seasonings and simmer until tender, about an hour. Add the vegetables. Blend the flour and remaining fat. Add to the meat and cook ten minutes, adding water to make gravy the consistency of medium white sauce. Pour into greased baking dish and cover with small biscuits or short pastry cover. Bake in hot oven 440 degrees for 20 minutes.

Dovie Hayworth

## HAMBURGER CASSEROLE

1½ lbs. hamburger steak	1 teaspoons salt
2 tablespoons butter	Dash pepper
4 medium size potatoes	1 can cream of tomato
2 onions	soup

Brown hamburger steak in skillet with butter, cut potatoes in small cubes and spread in casserole. Cover with half the steak. Add half the soup and a sliced onion. Season with salt and pepper. Repeat using remaining ingredients. Bake 1½ hours in 350 degree oven. More soup may be added during the baking if needed.

Evelyn Cain Bencini

## BARBECUE MEAT PATTIES

1 cup soft bread crumbs	¼ cup vinegar
½ cup skimmed milk	1 tablespoon sugar
1 pound ground beef	½ cup catsup or tomato
1 teaspoon each of salt & pepper	soup
1½ tablespoons worcestershire sauce	½ cup water
	½ cup chopped green pepper (optional)

Moisten bread crumbs with milk. Combine with ground beef, salt and pepper. Shape into patties and place in baking dish. Combine remaining ingredients and pour around the patties and bake in uncovered dish in 375 degree oven for 45 minutes.

May be baked as loaf also.

Laura E. Davis

## MEAT AND VEGETABLE PIE

2 lb. stew beef	1 pkg. frozen peas and carrots
4 onions	1 cup chopped celery
6 potatoes	salt and pepper to taste

Cook beef until tender, add other vegetables, cook over medium heat until done. Thicken the gravy slightly, pour into suitable baking dish. Take can biscuits, place on top closely together. Bake in oven until biscuits are done and nicely brown, (your own biscuits may be used.) If you like your meat seasoned cook with a few pepper corns, a tiny bay leaf, a whole clove, or a small amount of garlic.

Sue Hill (Mrs. John)

## BEEF AND PORK AND BEANS CASSEROLE

1 pound ground beef	¼ teaspoon pepper
½ cup chopped onions	1 tablespoon worcestershire
1 12 oz. can pork & beans	sauce
½ cup ketchup	2 tablespoon vinegar
½ teaspoon salt	

Brown beef and onions. Pour off fat. Add remaining ingredients and mix well. Pour into casserole dish and bake 350 degrees for 30 minutes.

Magdalene Johnson Farlow (Mrs. John)



## BEEF UPSIDE-DOWN PIE

1½ cups sifted flour	5 tablespoons shortening
2 teaspoons baking powder	¾ cup milk
1 teaspoon salt	¼ cup sliced onion
1 teaspoon paprika	1 pound ground beef
1 teaspoon celery salt	2 cans condensed tomato soup
¼ teaspoon white pepper	

Sift flour, baking powder, ½ teaspoon salt, and other seasonings together. Cut in 3 tablespoons of the shortening until mixture resembles coarse meal. Add milk and mix until blended. Cook onion until soft in remaining shortening. Add remaining salt to meat and brown, pour off any fat and add soup. Simmer for a few minutes, pour into a baking dish, and cover with biscuit mixture that has been rolled very thin. Bake in very hot oven (450-475 degrees) about 15 or 20 minutes. (Prepared biscuit mix with seasonings added may be substituted.)

Elizabeth Morgan Reddick

## LASAGNE

1 pound ground beef	1 (8) ounce package sliced Mozzarella cheese
3½ cups tomatoes (1 no, 2 can)	1 cup sour cream
1 cup seasoned tomato sauce	1 (6) ounce package sharp cheese, sliced
1 envelope spaghetti sauce mix	½ cup grated Parmesan cheese
2 cloves garlic, minced	
8 ounces lasagne or wide noodles	

Brown meat, slowly; spoon off excess fat. Add next four ingredients. Cover and simmer 30 minutes, stirring occasionally. Salt to taste. Cook noodles in boiling salted water until tender; drain; rinse in cold water. Place ingredients in layers in a baking dish beginning with noodles, then cheese followed by sauce. Repeat layers ending with sauce. Top with Parmesan cheese. Bake at 350 degrees for 30 minutes. Serves 6 to 8.

Shirley Lambert Haworth (Mrs. William)

## GOULASH

Put hamburger into pan with grease and stir until all the red is gone. Cut up an onion and sweet pepper, add these with a can of tomatoes or tomato soup. Add some cooked rice and simmer until done. Salt and pepper.

Beatrice Tucker

## MACARONI-BEEF CASSEROLE

This recipe made in 3 parts:

### First Part: Macaroni Base

1 pkg. macaroni cooked according to pkg. directions and drained.  
While hot add 2 tablespoons margarine or butter. Then add  
2 3/4 tablespoons Parmesan Cheese. Then add 3 egg whites  
slightly beaten.

### Second Part: Meat Sauce:

1/4 cup margarine  
1 medium size onion chopped  
1 lb. ground beef  
1 teaspoon salt  
1-1 1/2 cups canned tomatoes

In skillet put margarine, then onion and let cook 3-5 minutes.  
Then add salt and beef. When beef turns gray add tomatoes  
and cook 5-10 minutes.

### Third Part: White Sauce

Melt 1/4 cup margarine in sauce pany over low heat:

Add 3/4 cup flour  
1/8 teaspoon salt  
1/8 teaspoon pepper

Add 3 cups sweet milk gradually then 2 3/4 tablespoons Parmesan  
Cheese; then 3 egg yolks. Stir until thick.

Use large size flat baking dish. Pour macaroni in bottom, then  
meat sauce over macaroni evenly, then pour white sauce on next  
evenly. Next put 1 1/2 cups buttered bread crumbs evenly over  
top and bake in 475 degree oven for 10 minutes then cut oven to  
400 degrees for 20 minutes. This recipe takes a 1 1/2 oz., can  
Parmesan cheese, divided.

Verona Jackson Staley (Mrs. Herbert)

## ROMAN HOLIDAY

(Meat Casserole)

1 pound ground beef  
2 1/2 cups cooked macaroni

1 small can tomato juice  
grated cheese

Brown beef, stirring to sepearte particles. Put alternate layers  
of cooked macaroni, meat and cheese in deep baking dish. Add  
tomato juice. Top with grated cheese. Bake about 30 minutes  
In moderate oven. Chopped onion may be added if desired.

Gladys Davis Purcelle (Mrs. John)

## FRENCH BURGER

Mix in bowl:

1½ lbs. hamburger or  
ground beef

2/3 cup evaporated milk

Then Add:

½ cup fine cracker meal

½ cup onions, chopped

1 teaspoon salt

1 teaspoon garlic salt

1 tablespoon prepared  
mustard

1 egg

Last add:

2 cups grated cheddar cheese

Mix thoroughly and put on 2 halves of large French Bread. Put foil on bottom of bread to keep it from drying out. Bake in a 350 degree oven for 25 minutes and then take off foil and put strips of cheese on top and bake another 5 minutes.

Verona Jackson Staley (Mrs. Herbert)

## ITALIAN SPAGHETTI SAUCE

1 can tomatoes

1 can tomatoe sauce

2 or 3 cloves of garlic

1 lb. hamburger

1 medium onion

salt to taste

1 can chopped mushrooms

1 can cream of mushroom  
soup

Fry hamburger and onion. Add tomatoe mixture. Simmer 1½ hours. Pour over cooked spaghetti and sprinkle with parmesan cheese. If it cooks down too quickly while simmering, add water.

Janet Downing (Mrs. Melbourne)

## SPAGHETTI SAUCE

Brown:

½ cup chopped onion in

2 tablespoons Mazola

1 pound hamburger

Add:

2 (1) pound cans tomatoes (4 cups)

2 (8) oz. cans tomato sauce  
(2 cups)

1 (3) oz. can mushrooms

¼ cup chopped parsley

1½ teaspoons oregano

1 teaspoon salt

¼ teaspoon thyme

2 bay leaves

1 cup water

Sprinkle with garlic salt. Simmer together at least 1 hour. Pour over cooked spaghetti.

Judy Purcelle Martin (Mrs. James)



## ITALIAN SPAGHETTI

4 tablespoon butter or olive oil	½ can tomato paste
1 cup chopped onion	1 no. 2 can tomatoes
2 cloves garlic, finely minced	salt & pepper to taste
1 pound ground beef	1 tablespoon parsley
½ cup chopped celery	1 cup mushrooms, chopped
3 tablespoons flour	1 package spaghetti
½ cup beef stock of 1 bouillon	Parmesan cheese
cube dissolved in ½ cup hot	½ teaspoon oregano
water	¼ cup sour red wine

Melt butter in heavy fry pan or dutch oven. Saute onion, garlic 5 minutes. Add mushrooms, meat and brown lightly. Add celery, flour, stock, wine, tomato paste, tomatoes, salt, pepper, parsley and oregano. Mix thoroughly. Cover, cook over low heat 30 to 40 minutes. More tomatoes and stock can be added if sauce gets too thick.

Marion Johnson (Mrs. Odell)

## SPAGHETTI SAUCE

2 lbs. ground steak	2 green onions
1 small stalk celery	2 cans tomato sauce
2 bell peppers	2-3 cans tomato paste

Step One: Cook meat in fry pan until loose and grey.

Step Two: Cook all diced vegetables together with 4-5 tablespoon of vegetable oil 15 minutes.

Step three: Mix meat and vegetables in cooker, add 2 teaspoon salt, tomato sauce and paste. Cover and simmer on low heat for two hours (the longer the better.)

Cook spaghetti as directed on box. Serve hot.

Ruby Parker Grant

## CHILI

1½ pounds ground beef	1 tablespoon prepared
½ pound sausage	mustard
1 medium onion, cut up	1 roll chili con carne
1 bottle tomato catsup	(can substitute chili powder)

Mix all ingredients and simmer over low heat for 1 hour. If it is too thick, it can be thinned with water. This is excellent for freezing.

Valeria Mendenhall Thayer (Mrs. Claude)

## CHILI FOR HOT DOGS

1 tablespoon shortening or oil	1 tablespoon salt
1 pound ground beef	1-2 tablespoons chili powder
1 pint hot water	1/3 cup tomato catsup

Put oil in pot, coat bottom, then add ground beef, stirring until beef has changed color, and particles are separated. Then put cover on pot, and until moisture is evaporated, and meat starts to brown. Then add water, salt, chili powder, and tomato catsup. Simmer until tender, about 1½ hours. Water should be added from time to time to make up for loss by evaporation. The mixture should be well stirred while chili is being added.

Donna Jackson

## BARBECUED BEEF

1 lb. ground beef	1 tablespoon sugar
1 cup finely chopped onion	1 tablespoon vinegar
1 cup finely chopped green pepper	1 tsp. salt
2 tablespoons prepared mustard	1 cup catsup
	¼-½ tsp. ground cloves

Brown meat in lard or drippings until it is crumbly, but not hard. To the meat add onion, green pepper, sugar, mustard, vinegar, salt and catsup and ground cloves. Cover and simmer for 30 minutes. Serve on hamburger bun.

Janet Downing (Mrs. Melbourne)

## BARBECUED HAMBURGER

1 lb. hamburger meat	1 tablespoon A-1 Sauce
1 tablespoon flour	1-2 tablespoon water
1 teaspoon chili powder	salt to taste
4 tablespoon catsup	

Mix hamburger, flour, chili powder and salt together and brown. Remove from heat and drain off grease. Add catsup, A-1 Sauce, water. Cook very slowly for 15-20 minutes. Serve on buns with onions and slaw.

Mary Lois Robertson (Mrs. Virgil)

## SLOPPY JOE'S

1 lb. ground beef  
1 medium size chopped onion      3/4 can tomato soup  
Brown in pan

Mix and let simmer 3-4 minutes. Serve on hamburger buns with cheese. (pickles if preferred).

Mrs. W. O. Hendricks (Thelma)

## BARBECUED HAMBURGER

1 tablespoon shortening (in fry pan)	½ teaspoon worcestershire sauce
1 pound ground beef	½ teaspoon salt
½ cup chopped onion	¼ teaspoon pepper
1 cup catsup	2 tablespoons chopped celery

Cook beef in fryer until browned. Then add other ingredients and cook a few minutes, until done.

Mary Brower Hamilton (Mrs. Douglas)

## HAMBURGERS

1 pound hamburger	1 teaspoon salt
2 slices bread	pepper to taste
1 cup tomato juice	1 small onion if desired
1 egg	

Mix all ingredients thoroughly and make into ½ inch thick cakes. Fry very slow.

Minnie Barker Hedrick (Mrs. James)

## BARBECUED SPARERIBS

3 lbs. spareribs-cut in servings	3 tablespoons worcestershire sauce
3 tablespoons butter	1 tablespoon prepared mustard
1 medium onion, chopped	1 cup water
2 tablespoons vinegar	½ cup chopped celery
2 tablespoons brown sugar	salt and pepper
1 cup ketchup	

Brown spareribs on all sides. Melt butter in sauce pan, add onion and brown. Add remaining ingredients and cook together until flavors are blended. Pour sauce over browned spareribs. Bake in moderate oven 1 ½-2 hours.

Gladys Davis Purcell (Mrs. John)



## PORK CHOPS SUPREME

4 lean pork chops 1" thick	¼ cup brown sugar (packed)
4 thin onion slices	¼ cup catsup
4 thin lemon slices	

Heat oven to 350°. Season pork chops well with salt and place in 13 x 9" pan or large baking dish. Top each pork chop with an onion slice and a lemon slice. Place 1 Tablespoon of brown sugar and 1 Tablespoon catsup on top of each pork chop. Cover and bake 1 hour. Uncover and bake 30 minutes longer basting occasionally. 4 servings.

Janet Downing (Mrs. Melbourne)

## OVEN PORK CHOPS

Place 8 pork chops in baking pan, salt and pepper. Slice one medium onion over chops, add one can of cream of mushroom soup, and one can of water over chops. Bake 1 hour in 350° oven turning once.

Jewel Bowers Parris (Mrs. Warren)

## SAVORY PORK CHOPS

Six 3/4 inch loin chops	1 teaspoon paprika
1 teaspoon salt	½ cup milk

Wipe chops, sprinkle with salt and paprika and place in a shallow pan. Add milk. Cover with Savory Stuffing.  
(Savory Stuffing)

2 cups soft bread crumbs	1 tablespoon chopped onion or onion flakes
¼ teaspoon salt	¼ cup melted butter or margarine
Dash pepper	

Combine ingredients and blend lightly with a fork. Place spoonful in center of each chop. Bake uncovered in a 350 degree oven for 1 ½ hours.

May be started in a cold oven and cooked with Sweet Potatoes and Apple casserole when using oven timer to prepare complete meal.

Elizabeth Morgan Reddick

## ONE DISH MEAL

1 can kraut  
5 pork chops  
6 apples (cored and sliced)

3 tablespoons brown sugar  
2 tablespoons crisco

Melt crisco in frying pan. Brown pork chops, remove pork chops from pan. Pour kraut in pan. Place pork chops on kraut. Lay apple rings on pork chops. Sprinkle brown sugar over apples, cover and cook on low heat for 50 minutes or until meat is tender.

Margie McLamb (Mrs. Loftin)

## ROAST PORK WITH YAMS AND WHITE ONIONS

4-5 pound pork loin  
2 teaspoons salt  
½ teaspoon pepper  
6 medium yams, cooked and peeled

2 pounds small white onions, peeled and cooked  
¾ cup apple juice or cider

Trim excess fat from meat. Rub with salt and pepper. Put on rack in shallow baking pan. Roast in slow oven, 325 degrees for 35-40 minutes to the pound, or until meat thermometer registers 185 degrees. Arrange yams and onions on rack beside pork. Bake 15 minutes longer, basting frequently with apple juice or cider. Garnish serving platter with spiced pears, if desired.

Bertha Franklin

## MEAT LOAF PORK

1 lb. ground beef  
1 ½ lb. ground pork  
1 cup bread crumbs  
1 green pepper, ground  
4 pieces celery, ground  
2 tablespoons butter

½ teaspoon salt  
dash of pepper  
1 cup cooked rice  
1 ripe tomato  
2 tablespoon onion  
2 eggs

Mix ingredients, add some milk if too thick. Make into loaf and cook with cover on until nearly done. Remove cover and brown. 1 hour at 350 degrees.

Lula Walton Parker (Mrs. Henry)

## PORK CHOPS

4 pork chops                      1 can milk; mix two  
1 can of cream of chicken soup   1 cup rice-use Minute Rice

Grease casserole. Brown pork chops, cover with 1 cup rice and 1 cup soup. Bake 1 hour at 350 degrees.

Mary S. Rees (Mrs. Russell)

## BAKED HAM

Use a tenderized ham, if possible. Mark through the fat with sharp knife in diagonal crossed lines. Rub in a generous coating of brown sugar. Dot thickly with whole cloves. Place in the oven on broiler pan and set oven at 250 degrees. Let the oven heat with ham under top unit on high until fat and sugar are browned. Turn over to bake. Bake slowly several hours, depending on weight of the ham. Test with long pronged fork to see if tender. Cherries stuck on the ham during the last hour of baking add flavor and color.

Dovie Hayworth

## SPICE BLANKET FOR HAM

2 cups flour	1 tablespoon cloves
½ cup brown sugar	½ tablespoon nutmeg
1 tablespoon cinnamon	½ teaspoon pepper
1 tablespoon dry mustard	

Add water or fruit juice to make a sticky dough. Place half ham in roaster and cover with blanket. Bake. Remove blanket and discard before serving.

Janet Downing

## HAM TO FOOL THE EXPERTS

Have your butcher cut two slices of ham  $\frac{1}{2}$ - $\frac{3}{4}$  inches thick. Place one slice in an iron skillet. Sprinkle about 2 tablespoons brown sugar and 1 teaspoon liquid smoke or  $\frac{1}{2}$  teaspoon charcoal salt over the slice. Put other ham slice on top and repeat sugar and salt treatment. Add 3 cloves,  $\frac{1}{2}$  teaspoon allspice, and cayenne pepper to taste. Add half of a coca cola to the ham and simmer until ham is tender. Add additional cola if needed. Do not use cover over skillet. This recipe tastes like Tennessee Country ham and cost about half the price.

Mary Bell Harmon (Mrs. Melvin)



## HAM LOAF

4 cups ground, cooked ham	2 eggs, slightly beaten
2 T finely-chopped onion	2 T brown sugar
1 t allspice	½ t dry mustard
1 T horseradish	1 T unsweetened pineapple juice
1 cup fine bread crumbs	1 T light corn syrup
½ cup unsweetened pineapple juice	

Combine ground ham, onion, allspice, horseradish, bread crumbs, ½ cup pineapple juice and eggs.

Pack into 9 x 5x3 inch loaf pan. Mix together brown sugar, dry mustard, 1 T pineapple juice and corn syrup; spread on top of ham loaf. Bake in 350 oven for 45 minutes.

Mabel Tysinger Keller (Mrs. Ivey)

## HAM CASSEROLE

¼ cup margarine or butter	1 cup cooked noodles
¼ cup flour	2 cups left-over ham, cubed
1 tablespoon ground mustard	6 hard-cooked eggs, quartered
1/8 teaspoon white pepper	1-3 cups fine dry bread crumbs
½ teaspoon salt	Paprika
2 cups milk	
½ cup grated cheddar cheese	
2 teaspoons parsley flakes	

Melt margarine or butter. Add flour, mustard, white pepper and salt. Gradually stir in milk. Cook, stirring constantly until sauce comes to a boil. Remove from heat. Add cheese and stir until melted. Add parsley flakes, noodles and cubed ham. Stir in quartered eggs, being careful not to break them up. Pour into lightly greased 2-quart casserole. Sprinkle bread crumbs over top. Add a generous sprinkling of paprika. Bake at 350 degrees for about 30 minutes. Before serving, the center of the casserole could be garnished with sieved cooked egg. Serves 8.

Doris Briles, (Mrs. Odell)

## FRIED CHICKEN

1 frying chicken, cut in serving pieces. Soak in 1 qt. water and 1 tablespoon salt for 1 hour. Drain; cover with buttermilk for 1 hour. Drop into a paper bag, ½ cup flour, 1 teaspoon salt, and pepper. Place chicken in bag and shake until covered with flour. Brown in hot cooking oil, 1 inch deep. Reduce heat and cook for 40 minutes.

Mary Harmon (Mrs. Melvin)

## CHICKEN AND DRESSING

6 cups dry bread cubes  
1 teaspoon salt  
1/8 teaspoon pepper  
1 1/4 teaspoon sage

2 tablespoons chopped onion  
1/2 cup melted margarine  
1 can cream of chicken  
soup

Mix well

Brown chicken in frying pan. Put dressing in center of pan. Add chicken around side of pan. Cook in oven 1 hour at 350°.

Bobbie McLamb (Mrs. Max)

## CORN CRISPED CHICKEN

2 1/2-3 lb. broiler-fryer chicken  
cut in pieces  
1/2 cup evaporated milk  
1 teaspoon ac'cent

1 cup Kelloggs corn flake  
crumbs  
1 teaspoon salt  
1/4 teaspoon pepper

Place chicken in shallow baking pan lined with Reynolds wrap (That's right, no shortening!) Bake in 350 degrees oven about 1 hour, or until drumstick is tender when pierced with fork.

Sue Hill (Mrs. John)

## CHICKEN AND POTATOES

Place pieces of 1 frying chicken in baking pan, salt and pepper. Slice one medium onion over chicken. Add 5 medium Irish potatoes quartered in pan, plus 2 cups of water. Bake 1 hour in 400 degree oven turning once. \*Optional-season with garlic and celery salt.

Jewel Bowers Parris (Mrs. Warren)

## BAR-B-QUE CHICKEN

1 chopped onion, medium  
1/2 cup salad oil  
1 tablespoon worcestershire  
sauce  
2 tablespoons brown sugar  
1/2 teaspoon salt

1/4 teaspoon paprika  
1/4 cup lemon juice  
1/2 cup water  
1 cup chili sauce or  
catsup

Cook for 20 minutes. Soak chicken in milk, then roll in flour, and brown quickly. Pour sauce over browned chicken and let steam until tender.

Mrs. Ruth A. Woodard

## BARBECUE CHICKEN

### Sauce:

1 cup vinegar  
1 small bottle catsup  
½ cup brown sugar

1 stick butter  
worcestershire sauce  
1 tablespoon flour

Cook together until thoroughly blended. Spoon over chicken pieces placed in shallow baking pan. Bake 1½-2 hours at 400 degrees. Cover with foil if chicken gets too brown.

Gladys Davis Purcelle (Mrs. John)

## BARBECUE CHICKEN

### Sauce

3 tablespoon catsup  
2 tablespoon vinegar  
1 tablespoon lemon juice  
2 tablespoon worcestershire  
sauce  
2 tablespoon butter

4 tablespoon water  
3 tablespoon sugar  
1 teaspoon dry mustard  
1 teaspoon chili powder  
1 teaspoon paprika  
¼ teaspoon red pepper

Mix all ingredients together and heat. Line pyrex baking dish with aluminum foil, allowing enough extra foil to completely enfold and seal chicken. Chicken may be cut as for frying or halved as for broiling. Dip each piece of chicken in sauce and place in baking dish. Bake in 500 degree oven for 15 minutes, reduce heat to 300 degrees and bake for 1 hour and 15 minutes. After placing in oven do not unwrap foil until ready to serve.

Virginia Hayworth (Mrs. Ray)

## BAR-B-QUE SAUCE

Breast or pieces of chicken  
Vinegar enough to cover chicken breast  
Cook for 30 minutes approximately

### Mix together

1½ cups catsup  
½ cup mustard  
2 teaspoon worcestershire sauce

Pour over chicken breast and simmer for another 45 minutes.

Evelyn Cain Bencini



## BAR-B-QUE SAUCE

2 sticks margarine  
4 tablespoons worcestershire  
sauce

Juice of 1 lemon  
3 or 4 bay leaves

Melt margarine and add remaining ingredients. Brush sauce on chicken, cut into serving pieces, while cooking on charcoal grill. This recipe makes sauce for 2 chickens.

Eva Tucker Garner (Mrs. Fletcher)

## CHICKEN A LA KING

1 cup cooked chicken (diced)  
½ cup sliced mushrooms  
¼ cup pimento  
1 egg yolk  
1½ cups chicken stock  
¼ cup blanched and cut almonds

1 tablespoon sherry wine  
3 tablespoons chicken fat  
3 tablespoons flour  
poultry seasoning  
butter

Saute mushrooms in butter (save liquid and add to broth). Make sauce by melting the chicken fat, add flour (sifted) and blend. Add chicken stock. When the sauce is smooth and boiling add chicken, mushrooms, and pimento; reduce heat and add egg yolks. Stir and let thicken slightly; add seasoning to taste; add almonds and wine. Cook slowly till all is well blended. When cooking chicken add about 2 stalks of celery, 2 carrots, and one large onion.

Morning Circle

## CHICKEN CASSEROLE

1 no. 1 can peas (use liquid)  
1 cup pecans or almonds  
1 cup sharp cheese, grated  
1 stick melted butter  
1 medium onion, chopped  
1 clove garlic, chopped  
1 bay leaf

2 small cans sliced mushrooms,  
drained  
1 can cream of chicken soup  
3 hard boiled eggs, sliced  
2 cans boned chicken (or 1  
small chicken cooked)  
salt and pepper to taste

Put in casserole and let stand over night. Top with potato chips and bake 30 minutes at 350 degrees.

Judy Purcell Martin (Mrs. James)

## CURRIED CHICKEN (India Style)

Cook small size hen in salted water until tender. Remove skin and dice meat in medium size pieces.

1 tablespoon curry powder (or less)	1½ cup chicken stock
1 onion thinly sliced	3½ tablespoons flour
1 tart apple peeled and diced	1 cup coffee cream
3 tablespoons butter	¼ cup raisins
	salt and pepper to taste

Saute onion, apple, and curry powder in fat. Add raisins and chicken stock. Mix flour with small amount of cream. Add with remaining cream to onion apple mixture and cook over heat until thick and creamy. Salt and pepper to taste, and add chicken. Reheat in double boiler and serve over fluffy rice with Tray of 7 of these condiments

1. grated fresh coconut(use frozen)
2. chopped peanuts
3. sweet pickle relish
4. chutney
5. hard boiled egg sieved
6. crumbled fried bacon
7. finely chopped ginger or ginger marmalade
8. raisins steamed in hot water

Sara Richardson Haworth (Mrs. Chester)

## YELLOW RICE AND CHICKEN

1 cup vegetable oil	Pinch of saffron
2 small onions, chopped	Few drops of yellow food coloring
1 bell pepper, chopped	1 bay leaf
2½ cups cold water	2 tablespoons salt
2 frying chickens	Pimento strips
2 cups uncooked rice	
2 cups canned peas	

Steam onion and bell pepper in oil until tender. Add water, chicken (which has been cut into serving pieces), bay leaf, rice and salt. Add enough yellow food coloring to give rich yellow color. Bring mixture to a boil on top of stove, then cover and bake in a 350 degree oven for 45 minutes. Remove from oven and spread peas and strips of pimento on top. Return to oven and bake for 15 minutes.

Ruby Thurber Von Cannon (Mrs. Oran)

## CHICKEN TETRAZZINI

1 hen (about 4½ pounds)	1 small can mushroom pieces
1 package spaghetti (½ pound)	1 small can pimento
2 cans mushroom soup	½ pound cheese (grated)
½ green pepper (cut in small pieces)	Bread or cracker crumbs

and cook 5 minutes in a little chicken broth).

Cook hen until tender, cool and cut in small pieces. Cook spaghetti until tender and rinse with cold water. Put a layer of chicken in bottom of casserole or glass baking dish, then a bit of pepper, pimento, and mushrooms and one can of soup. Then a layer of spaghetti. Sprinkle with onion salt and a layer of grated cheese. Then make a second layer, putting chicken, pepper, pimento, mushrooms, and mushroom soup. Put the second layer of spaghetti, sprinkle with onion salt, and a thick layer of grated cheese. Top with bread or cracker crumbs and a few pieces of butter. Bake 45 minutes in a 350 degree oven.

This may be frozen.

Laura E. Davis

## CHICKEN WITH RICE

1 quart broth	¼ teaspoon pepper
1 onion	1 cup rice
¼ teaspoon salt	2 cups chicken

Bring broth to a boil, add onion, salt and pepper. Sprinkle rice in slowly. Allow to boil for a few seconds, turn heat to low and cook for 30 minutes.

Joyce Royal (Mrs. Kenneth)

## HOT CHICKEN SALAD

2 cups chopped chicken	¼ cup chopped sweet pickle
2 cups chopped celery	1 cup mayonnaise
½ cup chopped toasted almonds	½ cup grated American cheese
¼ teaspoon salt	1 cup crushed potato chips
2 teaspoons grated onion	

Mix ingredients together and top with American cheese and potato chips. Bake at 400 degrees for 15 to 20 minutes; until heated through.

Gladys Davis Purcell (Mrs. John)



## CHICKEN ROLL-UPS

1 cup diced cooked chicken  
1 tablespoon butter  
2 tablespoons water  
salt and pepper  
1 cup milk

1 egg  
1 cup pancake mix  
1 tablespoon butter, melted  
1 cup whole cranberry  
sauce

Heat chicken, butter and water; salt and pepper to taste. For pancakes: combine milk, egg, pancake mix and butter, stirring until fairly smooth. Fry 8 pancakes, using  $\frac{1}{4}$  cup batter for each. Place 1 heaping tablespoon chicken on each pancake; roll up. Top with warm cranberry sauce.

Gilbert Robertson

## BRUNSWICK STEW

1 large hen  
1½ lbs. beef (stew)  
1½ lbs. pork loin  
1½ quarts onion  
½ quart cabbage  
1½ quarts butterbeans

½ quart blackeyed peas  
1½ quarts corn  
1½ quarts potatoes  
3 quarts tomatoes  
1 cup uncooked rice  
1 quart celery

### Seasoning:

1 pod hot pepper  
1 pod sweet pepper  
1 cup vinegar  
½ cup sugar  
½ bottle catsup

½ small jar prepared  
mustard  
salt and worcestershire  
sauce

Cook meat until tender, cut in small pieces. Cook vegetables in broth, time depending upon whether fresh, canned or frozen. Makes 9-12 quarts.

Martha Haworth (Mrs. John)

## TURKEY CREAM SAUCE

2½ cups turkey  
1 onion  
1 small can garden peas

1 pieces of celery  
1 can mushroom soup  
½ cup milk

Cut up turkey in bite size pieces and brown in fry pan with corn oil. Add other ingredients and cook 15 minutes. Serve over toast, French rolls, or waffles. A good way to use that left over turkey.

Lula Walton Parker (Mrs. Henry)

## TURKEY CASSEROLE

2 cups diced cooked turkey  
½ cup chopped celery  
½ cup tiny onions(use canned)  
1 cup cream chicken soup  
1 (3oz) can mushrooms

1 tablespoon lemon juice  
2 tablespoons slivered almonds  
chopped parsley  
salt and pepper to taste

Put in casserole and top with buttered bread crumbs.

Sara Richardson Haworth (Mrs. Chester)

## TURKEY LOAF

(with Oyster Sauce)

2 cups boned turkey  
2 cups bread cubes(2-3 days old)  
2 T diced celery  
2 T minced onion  
½ t sage

1 beaten egg  
1 cup milk  
2 T melted butter  
½ t salt  
¼ t pepper

Mix all ingredients thoroughly, pour into well greased loaf pan.  
Bake in moderate oven 350 about 1¼ hours. Slice and serve with oyster sauce.

## OYSTER SAUCE

3 T butter  
4 T flour  
¼ t salt  
¼ t celery salt

2 cups milk  
1 beaten egg  
1 cup small oysters  
pepper to taste

Melt butter; add flour, salt, and blend to smooth paste. Stir in milk, heat to boil stirring constantly. Add a little hot sauce to the egg, then pour into white sauce mixture. Stir well, add oysters which have been cooked in their own juices until edges curl. Add pepper.

Ruby Keller Case (Mrs. Tom)

## BAR-B-QUE FISH (BAKED)

1 lb. fish fillets  
1 tablespoon butter  
4 thin slices lemon  
4 thin onion rings

2 tablespoons parsley  
1 cup tomato soup  
¼ cup water

Place fish in baking dish. Sprinkle with salt and pepper. Dot with butter, top with lemon and onion rings. Mix soup with water, pour over fish. Bake at 400 degrees for 20 minutes or until done.

Amanda Richardson Mattocks (Mrs. C. B.)

## STUFFED-DEVEILED CRAB

1 pound crab meat (regular)	1 stick butter or oleo
1 medium green pepper	1-2 t Texas Pete hot
1 medium onion	sauce
1 celery stalk (more if very	½ pint sweet milk
small	½ pound crackers

Chop green pepper, onion, celery in fine pieces and saute until soft in butter (10-15 minutes). Mix crab meat, hot mixture and milk. Crumble crackers a few at a time until the mixture is solid enough to pack into crab shells. Dust with cracker meal and fry in deep fat.

Ruby Keller Case (Mrs. Tom)

## CRAB CASSEROLE SUPREME

1 lb. crab meat	juice of 1 lemon
2 cups bread crumbs, toasted	½ teaspoon salt
1/8 lb. butter, melted	dash of pepper
2 tablespoons grated onion	2 tablespoons sherry
3 eggs, beaten	
1 can cream of mushroom	
soup	

Combine all ingredients, reserving ½-¾ cup of the bread crumbs to top casserole. Place in well buttered casserole dish. Top with buttered bread crumbs. Sprinkle lightly with shredded sharp cheese if desired. Bake in hot oven 400 degrees for 40 minutes. (Serves 8)

Shirley Lambert Haworth (Mrs. William)

## SHRIMP-POTATO SALAD

2 cups cooked shrimp, cleaned	1 cup mayonnaise
and chopped	1 cup diced apples
6 small sweet pickles, chopped	2 cups cooked peas
2 t salt	2 cups cooked diced
½ t pepper	potatoes
½ cup tarragon vinegar	
2 T prepared mustard	
4 T finely chopped parsley	

Combine shrimp, pickles, seasoning and vinegar and let stand for 10 minutes. Drain off vinegar and mix with mustard, parsley, and mayonnaise. Combine shrimp, mayonnaise mixture, and remaining ingredients. Mix well and chill one hour. Mound on crisp salad greens.

Ruby Keller Case (Mrs. Tom)



## BATTER FRIED SHRIMP

1 pound fresh shrimp	¼ teaspoon ground ginger
½ cup sifted flour	1 egg
½ teaspoon salt	¼ cup milk
½ teaspoon sugar	Fat for frying

1. Wash shrimp carefully under running cold water. Peel off shells and remove dark veins. Dry shrimp completely on paper towels.
2. Measure flour, salt, sugar and ginger into sifter.
3. Beat eggs slightly with milk in medium size bowl; sift in dry ingredients; beat until well mixed. (batter will be medium-thin).
4. Dip each shrimp into batter. Let excess batter drain back into bowl, then drop shrimp gently into deep fat heated to 380°.
5. Fry until golden brown. Serve with your favorite sauce.

Judy Purcelle Martin (Mrs. James)

## TUNA CASSEROLE WITH SWIRLS

3 tablespoons chopped onion	1-10½ oz. can condensed chicken soup
1/3 cup chopped green pepper	1½ cups milk
3 tablespoons fat	1 - 7oz. can tuna
1 teaspoon salt	1 tablespoon lemon juice
6 tablespoons flour	

Brown onion and pepper in hot fat, add salt and flour and blend. Add soup and milk, cook until sauce is thick and smooth, add flaked tuna and lemon juice. Pour into greased baking dish and cover with cheese swirls. Bake in 450 degree oven for 15 minutes, reduce heat to 425 for 15 minutes more.

## CHEESE SWIRLS

2 cups flour	3½ tablespoons shortening
½ teaspoon salt	2/3 to 3/4 cup milk
3 teaspoons baking powder	

Mix and knead dough gently ½ minute. Roll or pat ½ inch thick. Sprinkle ½ cup grated American cheese over top and roll as you would for cinnamon rolls. Slice ½ inch thick.

Avis Rees (Mrs. Max)

## TUNA CASSEROLE

1 can tuna fish	salt & pepper
1 cup milk	1 egg
1 cup bread crumbs	1 can celery soup

Combine tuna, bread crumbs, salt and pepper. Add milk, soup and well beaten egg. Place in casserole dish and bake for one hour or until firm, at 350 degree temperature.

Patsy Royal Toner (Mrs. John)

## BAKED SALMON

1 can of salmon(use juice)	½ cup of cracker or
1 egg	bread crumbs
3 tablespoons milk	1½ cups of grated cheese
1 tablespoon melted butter	Dash of salt & pepper

Mix well: the salmon, egg(well beaten), milk, melted butter, half of bread or cracker crumbs, cheese, salt, and pepper. Place in buttered baking dish and top with remaining crumbs. Bake 45 minutes in oven at 375 degrees. (Serves 6)

Morning Circle

## JUICY SALMON LOAF

1. Grease well loaf pan 9 x 5 x 3, dust with flour
2. Mix well

1 lb. can drained flaked salmon	2 t grated onion
3 T liquid off salmon	½ t salt
1 unbeaten egg	1/8 t pepper
1½ cups bread crumbs(2 days old)	
1/3 cup evaporated milk	

3. Pack salmon mixture into prepared pan
4. Bake in 350 oven for 25 minutes
5. Loosen sides of loaf with knife, then let stand in pan for 5-10 minutes before turning out. Serve warm or cold.

Ruby Keller Case (Mrs. Tom)

## MACARONI AND CHEESE

1 pkg. (7-8 oz.) macaroni	Dash of pepper
2 tablespoons butter or margarine	2½ cups milk
2 tablespoons all-purpose flour	2 cups grated sharp processed cheese (½ pound)
1 teaspoon salt	¼ cup small bread cubes
½ teaspoon onion salt	¼ teaspoon paprika
¼ teaspoon worcestershire sauce	1 tablespoon melted butter

Cook macaroni according to directions on package, drain well. Place in greased 2-quart baking dish. Melt butter in 1-quart saucepan. Add flour and seasonings and blend. Add milk and stir constantly until mixture just starts to thicken. Remove from heat. Stir cheese into sauce and pour over macaroni in baking dish. Mix slightly to distribute evenly. Mix bread crumbs with paprika and butter. Spread over macaroni mixture. Bake 350 degrees for 40-45 minutes.

Ruby Keller Case (Mrs. Tom)

## DEVILED EGG DUMPLINGS—SAVORY SAUCE

Devil 6 eggs. Put eggs back together. Make biscuit dough. Roll ¼ inch thick, divide into 6 parts. Put eggs into dough and seal well. Put sauce in casserole and place eggs into sauce. Sealed side down. Bake at 400 degrees until dough is done.

### Savory Sauce

3 cups cooked tomatoes	½ teaspoon oregano
1/3 cup margarine	1½ teaspoon salt
2 tablespoons flour	1 tablespoon sugar
1 teaspoon minced onion	pepper

In top of double boiler melt margarine over medium heat. Add onion, flour, oregano, salt, sugar, pepper. Add tomatoes gradually. Cook until thickened. Keep hot. Pour over eggs in dough and bake.

Helen Russell



"Dependability is the greatest of abilities."



## CHEESE CASSEROLE

3/4 lb. sharp cheese, grated  
5 slices buttered bread,  
cut in cubes

Put bread and cheese alternately in a buttered casserole.

Beat 4 eggs until light and add:

2 cups milk

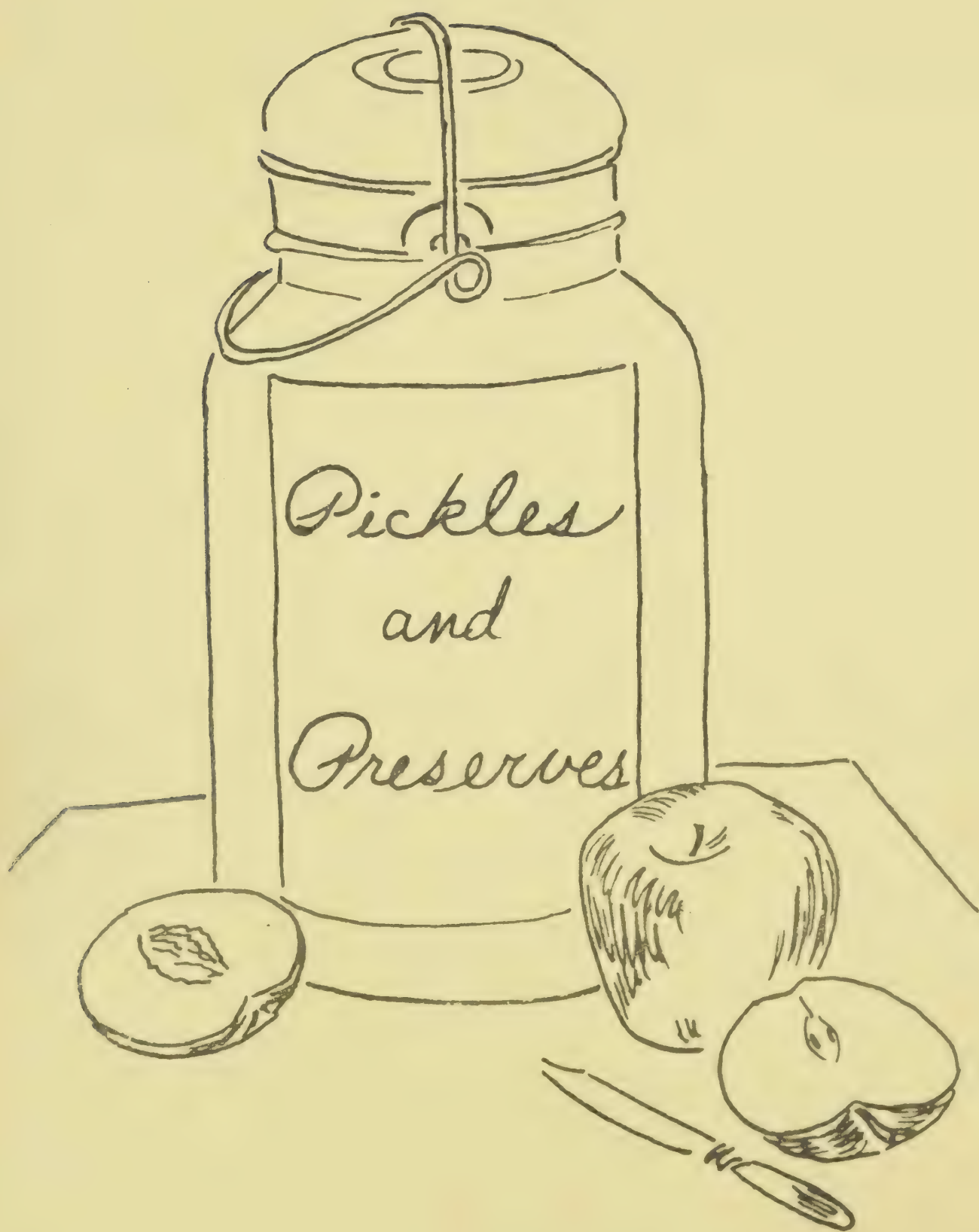
1 teaspoon dry mustard

1 teaspoon salt

Dash cayenne pepper

Mix and pour over cheese and bread. Let stand several hours.  
Bake one hour at 350 degrees. (Serves 6)

Madge Greenwood Richardson (Mrs. Tom)







## CHOW CHOW

(to grind is good)

2 quarts cabbage, chopped fine	1 quart vinegar
1 pint green tomatoes, chopped fine	1 pound white sugar
1 pint of onions, chopped fine	½ tablespoon salt
¼ pint hot green pepper, chopped fine	½ tablespoon ground mustard
	½ tablespoon cloves
	1 tablespoon ginger

Boil 1 hour and seal in sterilized jars.

Sara Hendricks (Mrs. Dan)

## CHOW CHOW

2 gallons green tomatoes	2 medium size heads cabbage
½ gallon sweet pepper	1 cup pickle spice
12 hot peppers	3 cups salt
12 medium size onions	3 cups sugar
½ gallon vinegar	

Chop and mix together then work in salt and put in cloth bag and let drain 30 minutes. Put vinegar, sugar and spices on and bring to boil. Then add chopped mixture and cook until cabbage is done and it has boiled down. Can.

Ruth Swaim (Mrs. Toland)

## CHILI SAUCE (RELISH)

4 qts. peeled and chopped ripe tomatoes	½ cup sugar
2 cups chopped onions	3 tablespoons salt
1 cup chopped sweet red pepper	1 tablespoon mustard seed
1 cup chopped sweet green pepper	1 teaspoon cinnamon
3 pods hot pepper	1 teaspoon allspice
	2½ cups vinegar

Combine vegetables, salt, sugar and cook until it begins to thicken. Add vinegar and whole spices in a bag. Cook until mixture becomes a thick sauce. Put in jars and seal.

Wilma Hill Loflin (Mrs. Wade)

## DIXIE RELISH

1 qt. chopped or ground cabbage	1 pint chopped or ground sweet green pepper
1 pint chopped or ground white onions	1 pint chopped or ground sweet red pepper

Distribute  $\frac{1}{2}$  cup salt over these chopped ingredients and let each stand in separate bowls for 4 hours.

Squeeze in muslin bag until they are free from juice. Place all ingredients in porcelain lined kettle with;

4 tablespoons mustard seed	1 tablespoon salt
2 tablespoons celery seed	1 tablespoon allspice(unground)
1 quart vinegar	1 tablespoon cloves(unground)
1½ lbs. granulated sugar	1 stick cinnamon

Spices should be tied in bag. Boil mixture for 10 minutes. Pour into jars, seal while hot.

Belle Davis

## PEAR CHOW CHOW

1 peck pears	4 cups vinegar (not too strong)
6 large onions	1 tablespoon salt
4 red sweet peppers	1 tablespoon allspice
2 cups sugar	

Grind peppers, pears and onions. Pour all ingredients together and boil 30 minutes. Can.

Delicious with fresh meat.

Florence O. Robertsons (Mrs. Herman)

## PEAR RELISH

1 peck pears	$\frac{1}{4}$ teaspoon celery seed
8 sweet peppers	$\frac{1}{4}$ teaspoon mustard
6 onions	4 cups vinegar
1 tablespoons salt	4 cups sugar or 2 lbs.
1 teaspoon tumeric	2 hot peppers

Cook 30 minutes. Pour into jars and seal.

Lizzie Smith (Mrs. Ernest)

## PEPPER RELISH—UNCOOKED

Chopped fine or grind.

1 pint sweet red peppers	1 pint white onions
1 pint sweet green peppers	2 or 3 hot peppers
1 quart cabbage	

Add:

4 tablespoon mustard seed	1 quart vinegar
2 teaspoons celery seed	5 tablespoon salt
4 cups sugar	

Mix all ingredients and let stand over night. In morning pack in sterilized jars and seal at once.

Thelma Hendricks (Mrs. W. O.)

## PICKLE RELISH

1½ heads of cabbage (about 2½ lbs.)	½ gallon green cucumbers
1 gallon green tomatoes	15 large onions

Shred or chop the above ingredients fine, sprinkle with one cup of salt and set aside for 24 hours. Press juice out and cook in 3 quarts of vinegar with the following added:

4 lbs. of brown sugar	1 tablespoon allspice
1 package of seedless raisins	1 tablespoon ginger
6 hot peppers	4 tablespoons celery seed
3 sweet peppers	1 tablespoon ground cloves
8 tablespoons white mustards seed	1 tablespoon Tumeric

Cook until tender and seal in jars.

Doris Briles, (Mrs. Odell)

## SWEET PEPPER RELISH

15 onions	3 tablespoons salt
12 green sweet peppers	2 cups sugar
12 red sweet peppers	2 pints vinegar

Grind onions and peppers together. Pour boiling water over it and let stand 5 minutes. Drain thoroughly. Add salt, sugar and vinegar. Boil for 30 minutes.. Can.  
Hot Pepper (Optional)

Geneva Robertson (Mrs. Herman, Jr.)  
Mary Blair Mower



## TOMATO RELISH

30 ripe tomatoes	2 teaspoons black pepper
12 apples	2 teaspoons each cinnamon and
10 onions	allspice
6 large green peppers	3½ cups sugar
6 green hot peppers	2 pints vinegar
6 tablespoons salt	

Cut tomatoes, onions, peppers, and apples up fine. Add sugar, vinegar and spices. Cook until thick; put in jars and seal.

Betty Maden (Mrs. Curtis)

## PICKLED BEETS AND ONION RINGS

In sauce pan put;	2 tablespoons margarine (melt)
then add	2 cups sliced pickled beets
	1 cup onion slices separated into rings
	2 teaspoons sugar
	½ teaspoon salt
	dash pepper

Put on stove on low heat and cook till onions are tender stirring occasionally. To pickle the beets use ½ cup vinegar with beet juice and heat to boiling point and pour over beets and let set over night. This recipe uses either the one pound jar of beets all ready pickled or pickle your own, with a can of sliced beets.

Verona Staley (Mrs. Herbert)

## BREAD AND BUTTER PICKLES

7 pounds cucumbers	4 pounds white small onions
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Select crisp fresh cucumbers, wash but do not peel. Slice cross wise in thin slices. Slice onions thin, mix together and add ½ cup salt and cover with cracked ice. Let stand 3 hours. Meanwhile make a pickling syrup of:

5 cups sugar	2 tablespoons mustard seed
2 tablespoons tumeric	2 tablespoon celery seed
½ teaspoon cloves(whole)	5 cups vinegar

Mix sugar and spices together and add vinegar. Drain cucumbers and onions thoroughly and add to syrup. Heat to scalding, but do not boil. Pour into hot jars and seal.

Belle Davis

Annie Barker Whitaker adds 2 green peppers to this recipe.

## CUCUMBER PICKLES

1 gallon small cucumbers      3 cups water  
6 cups white house vinegar

Let vinegar and water come to a boil then drop in cucumbers.  
Let cucumbers turn their color then pack in quart jars and add:

2 heaping teaspoons sugar      1 teaspoon salt

Cover with vinegar and seal.

Rachel Hill

## CUCUMBER PICKLES FROM OVERGROWN CUCUMBERS

These pickles can be colored, red, green or yellow if desired.  
Natural, they are a light color.

7 pounds mature cucumbers, peeled, cut into slices or strips.  
Remove seeds.

Soak in crockery or enamel container for 24 hours with:

2 cups lime      2 gallons water

Rinse well. Cover with ice water and soak 3 hours. Drain well.

Mix: 2 qts. vinegar      1 teaspoon celery seed  
4½ pounds sugar      1 tablespoon pickling spices  
1 teaspoon salt

Bring to boil. Pour over cucumbers. Let stand overnight. Next morning, bring to boil. Let boil 30 minutes. ADD FOOD COLORING IF DESIRED WHEN MIXTURE STARTS TO BOIL. Put in jars and seal.

These make nice gifts, and are also festive looking for holiday meals.

Valeria M. Thayer (Mrs. Claude)

## CUCUMBER SOUR PICKLES

To 1 gallon of vinegar add 1 cup salt. Wash and dry cucumbers and pack in jars and pour cold vinegar over them and seal.

Sara Hendricks (Mrs. Dan)

## 14 DAY ICE PICKLES

Take 2 gallon cubed cucumbers, pour 1 gallon boiling water over cucumbers. Add 1 pint salt. Stir everyday for 1 week. Drain and add 1 gallon of boiling water and 2 tablespoons powdered alum. Let stand for 24 hours. Drain and make syrup of:

8 pints white granulated  
sugar

2 quarts vinegar  
1 box pickling spices (1 3/4 oz.)  
(The spices in a cloth.)

Heat syrup and pour over cubes everyday for 4 days. The fifth day heat syrup and can.

Sara Hendricks (Mrs. Dan)

## GERTIE'S PICKLES

7 lbs. cucumbers  
2 cups slack lime  
1 cup salt  
1/2 cup alum

1/2 box pickling spices  
2 quarts vinegar  
6 lbs. sugar

Cut cucumbers in thin slices. Soak in lime water 14 hours or over night. Wash and soak in salt water 4 hours. Drain, soak in cold water 2 hours. Bring to boil in alum water. Drain. Cook 30 minutes in vinegar, sugar mixture. Pack in hot glass jars.

Gertrude Tolbert

## GREEN TOMATO PICKLE

1 peck green tomatoes  
6 large onions

1 cup salt

Slice tomatoes and onions, sprinkle with the salt and let stand over night. In the morning drain, add to the tomatoes;

2 quarts water

1 quart vinegar.

Boil 15 minutes, drain and throw away the vinegar and water. Then make a syrup of:

2 lbs. sugar

2 quarts vinegar

2 tablespoons cloves

2 tablespoons of allspice

2 tablespoons ginger

When it comes to a boil, add 1 1/2 pounds raisins and cook until they begin to get a little tender. Then add tomatoes, and cook altogether until tender. Can.

Mary Blair Mower



## ICICLE PICKLES

Soak cucumbers in ice water for 3 hours. Then pack in jars with a small onion and a 3 inch piece of celery in each jar, and cover with hot syrup and seal.

Syrup:

1 quart vinegar  
1 cup sugar

1/3 cup salt  
1/2 cup water

Ruth Swaim (Mrs. Toland)

## LIME PICKLES

Dissolve 2 cups lime in 2 gallons of water. Add 7 heaping pints of sliced cucumbers. Let stand 24 hours. Wash good and let stand in ice water 3 hours.

1/2 gallon vinegar  
3 1/2 pounds sugar  
1 tablespoon salt

1/2 box pickling spices  
2 tablespoon celery seed

Tie spices in several cloths.. Mix remaining ingredients. Add spices. All cucumbers to this mixture and let stand over night. Next morning bring to a rolling boil and boil 35 minutes. Can in hot jars.

Velna Johnson

## CUCUMBER LIME PICKLES

For 1 peck of cucumbers. Put whole cucumbers in 1 gallons of water to which has been added 1 cup of salt. Soak for 1 week. Take out and wash thoroughly and cut in rings. Then soak in 1 gallon of water to which has been added 1 cup of slack lime (Builders Lime) for 2 or 3 hours. Then again wash thoroughly and have a syrup made of:

6 cups sugar  
6 cups vinegar plus

1/2 box pickling spices

Cover the rings with the syrup and let stand over night. In the morning pour syrup off and boil for 10 minutes, pour back over the rings, let stand 2 hours then put it all on and cook for 15 minutes. Then can.

Florence O. Robertson (Mrs. Herman)

## PEACH PICKLES

1 gallon peaches  
6 to 8 cups sugar  
1 piece of ginger root  
2 sticks of ginger root

1 tablespoon whole allspice  
1 teaspoon whole cloves  
2 cups water  
3 cups vinegar

Cling peaches are best. Pare fruit, leave whole. Boil 3 cups sugar, the spices (tied in bag), water, and vinegar, 3 minutes. Add 10 to 12 peaches at a time. Simmer until tender. Let stand in syrup 12 to 24 hours. Pack peaches in jars. Add remaining sugar to syrup and cook to desired thickness. Pour over peaches. Process 5 minutes in hot water bath.

Ruth Swaim (Mrs. Toland)

## PICKLED PEACHES

7 lbs. peaches  
5 lbs. sugar

1 pint cider vinegar  
2 tablespoons pickling spice

Peel and weigh large peaches. Boil sugar, vinegar and spices tied in a bag about 12 minutes or until clear. Add peaches, only enough for 1 can at a time, and cook, testing with a clean toothpick, until tender but firm. Lift out of kettle with perforated ladle into hot sterile jars, and cover to keep hot. Continue until all the peaches are cooked. Cook syrup 5 minutes; remove spice container and pour hot syrup over the peaches. Seal air-tight at once.

Doris Briles, (Mrs. Odell)



## HOW TO PRESERVE A HUSBAND

Some insist upon keeping them in pickle, while others are constantly putting them into hot water. Even the poor varieties may be made sweet and tender by garnishing with patience, well sweetened with smiles, and flavored with kisses. Wrap well in a mantle of charity, and keep warm with a steady fire of devotion. Thus prepared, they'll keep for years.

## **BLACKBERRY JELLY**

Wash berries and let stand long enough to allow the water to go to bottom of pan. Drain all water off. Crush to get enough juice to start cooking. When well cooked, strain. Measure juice and for each cup of juice measure  $1\frac{1}{2}$  cups sugar. Bring juice to good boil. Add sugar and stir until all sugar is dissolved. Do not boil after adding sugar. Pour into hot glasses.

Laura E. Davis

## **MUSCADINE MARMALADE**

Wash grapes and let stand a few minutes. Drain off water from bottom of pan. Crush slightly to get enough juice to start cooking. (No water is added). Let simmer until well cooked. Run grapes through Foley food mill or something else to take out the seeds. For three cups of juice use 4 cups of sugar. Add one cup of the sugar to juice and bring to boil each time before adding another cup of sugar. When all sugar has been added, bring to a good rolling boil. Pour into hot glasses.

Laura E. Davis

## **ORANGE MARMALADE**

6 Valencia Oranges—Wash, cut off ends, cut into sections leaving skin on. Remove seeds and grind. Put in large enamel pan and add 4 quarts of water. Let stand 24 hours. Boil one hour. Set away for another 24 hours. Then measure cup for cup sugar and liquid. Bring to boil and boil one hour. Then put in small jars and seal.

Laura E. Davis

## **PEAR PRESERVES**

11 lbs. peeled and thinly  
sliced pears  
7 lbs. sugar

Let stand in sugar over night, or until sugar dissolves. Cook for about  $1\frac{1}{2}$  hours in open container. Add  $\frac{1}{3}$  cup vinegar (more if desired). Cook until syrup thickens in preserves. Put in sterilized jars while hot and seal.

Usually  $\frac{3}{4}$  pound of sugar to 1 pound of fruit is used.

Thelma Hendricks (Mrs. W. O.)



## HOLIDAY PRESERVES

1 cup cranberries  
2 large quinces

2 cups water  
3 cups sugar

Pick over and wash cranberries, wash pare and core quinces and grind. Add sugar, cook ten minutes, stirrring occasionally. Pour into hot pint jars and seal at once. Makes 2 pints.

Ruby Ferguson (Mrs. Houston)

## PEAR MARMALADE

5 pounds pears  
5 pounds sugar

1-#3 can pineapple  
4 lemons

Peel and grind pears. Add sugar and let cook until thickness of preserves. Add pineapple and lemon sliced very thin. Let cook again until like preserves.

1 six ounce bottle of Sugaryl maybe used instead of the sugar and unsweetened pineapple used for diabetics.

Florence O. Robertson (Mrs. Herman)

## PEAR HONEY

4½ cups pears  
2½ cups sugar

½ cup diced pineapple  
1 lemon

Peel and slice pears, chop fine with knife or food chopper; add sugar, pineapple, grated rind and juice of lemon. Cook 20 minutes. Fill hot sterilized jars and seal.

Betty Madden (Mrs. Curtis)

## STRAWBERRY PRESERVES

9 cups sugar  
2 cups water

½ gallon berries

Cook sugar and water till it forms a syrup. Add berries and cook 20 minutes, shaking constantly. Let cool, shake occasionally while cooling. Put in jars and seal.

Mary Bunting Farlow

## CANNED PIMENTOES

Put pimentos in oven and heat to take off skin. Remove seed. Pack in jars and add enough water to cover. Put caps on jars and cook 30 minutes, then seal tight.

Belle Davis

## SOUP MIXTURE

2 gallon tomatoes	1 cup vinegar
15 ears of tender corn	1 cup white sugar
1 pint okra	1 quart warm water
1 pint butter beans	½ scant cup salt
1 pint carrots	6 onions

Cook beans and carrots till tender.

Dissolve sugar and salt in warm water. Put all ingredients in except beans and carrots. When mixture is hot then add beans and carrots. Boil for 30 minutes. Can.

Belle Davis

## TOMATO JUICE

3 lbs. ripe tomatoes(about)	1 medium size green hot pepper
1 medium size onion	1 teaspoon celery salt

Cut tomatoes in quarters, removing hard core. Slice onion. Cook all together until tomatoes are done. Strain. Can in hot jars.

Laura E. Davis

- NOTES -



# Pastry





## CHESSE PIE

1 cup brown sugar packed      1 large tablespoon milk  
1 egg  
1 large tablespoon butter

Makes filling for 8-10 small pies

Add milk to sugar; add melted butter; then add eggs, beat only enough to mix eggs well.

Ruby Briles

Laura Davis adds vanilla flavoring.

## LEMON CHESSE

1 tablespoon corn meal  
2 cups sugar  
Toss together with fork.

Add:

4 eggs unbeaten	grated lemon rind to taste
$\frac{1}{4}$ cup melted butter	$\frac{1}{4}$ cup lemon juice
$\frac{1}{4}$ cup milk	

Beat until smooth, pour into uncooked pie shell and bake.  
375 - 35 to 45 minutes or until done.

Ruth Swaim (Mrs. Toland)

## PINEAPPLE CHESSE PIE

5 eggs	2 sticks margarine
1 large can crushed pineapple, drained	1 tablespoon corn meal
$2\frac{1}{2}$ cups sugar	1 tablespoon flour

Mix together and put into unbaked pie crust. Bake 30 to 40 minutes at 350 degrees.

Beatrice Tucker (Mrs. Roscoe)



## COCONUT CHESS PARTY PIE

1 cup sugar	1 teaspoon vanilla
1/3 cup butter	1 unbaked pie shell
2 eggs well beaten	1 cup coconut
¼ cup milk	

Cream butter and sugar, add eggs, vanilla, and coconut. Bake at 450 degrees for 10 minutes then reduce the heat to 350 degrees. Bake until firm but not hard. May be served with whipped cream. This is very good when ½ cup nuts is substituted for ½ cup of coconut.

Ethel Wells Hayworth (Mrs. Myron)

## SOUTHERN CHESS PIE

Make Pastry for 8 inch, one crust pie

Mix:

1 cup brown sugar, packed	1 tablespoon flour
½ cup granulated sugar	

Beat in thoroughly:

2 eggs	1 teaspoon vanilla
1 tablespoon milk	½ cup butter, melted

Fold in:

1 cup pecans or walnuts

Pour into pastry-lined pie pan. Bake just until set. Serve slightly warm, plain, or with whipped cream.

Bake at 375 degrees for 40-45 minutes.

Catherine Reddick Sheppard (Mrs. Kalin)

## PECAN PIE

1 cup brown sugar	2 eggs
2 tablespoons flour	1 tablespoon vanilla
½ cup melted butter	½ cup pecans
½ cup sweet milk	

Pour into an unbaked pie shell and bake at 350 degrees for 1 hour. Will make 1 large pie or 2 small pies, or is good for tart filling.

Doris Witcher Hodgkin (Mrs. David)

## PECAN PIE

½ cup sugar	¼ teaspoon salt
1 cup light corn syrup	1 cup pecans (or ½ cup chopped)
3 eggs	¼ cup butter

Cream sugar, butter, and salt and beat well. Add eggs one at a time, beat thoroughly. Add syrup and pecans. Pour in 9 inch lined pie pan and bake 1 hour at 350 degrees.

Sandra Hassell Albertson (Mrs. Donald)

Mary Brower Hamilton uses this basic recipe except she uses ¾ stick butter, ¼ teaspoon vanilla and bakes it for 25-30 minutes.

## PECAN PIE

½ cup butter	1 cup light corn syrup
½ cup brown sugar	½ teaspoon vanilla
3 eggs	½ cup milk
¼ teaspoon salt	1 cup finely chopped pecans

Cream butter and sugar. Add other ingredients. Mix well. Line pie plate with plain pastry, pour in filling, and bake 40 minutes in moderate oven 350 degrees. Chill. Serve with whipped cream.

Blanche Albertson Bean

## PECAN PIE

3 eggs	1 cup dark Karo
1 cup white sugar	2 tablespoons melted butter
4 tablespoons milk	1 tablespoon flour
dash of nutmeg	pecans

Put all ingredients into mixing bowl and stir. Pour into unbaked pie shell. Put plenty of pecans on top mashing into mixture so that all pecans have a coating. Bake in 325 degree oven for 45 minutes to 1 hour. Makes (2) 9-inch pies.

Sarah C. Haworth (Mrs. Byron)

## SOUTHERN PECAN PIE

1 cup sugar	3 eggs well beaten
½ cup dark corn syrup	1 cup pecans
¼ cup margarine, melted (or butter)	1 unbaked 9 inch pie shell

Combine sugar, corn syrup and melted butter. Add beaten eggs and pecans to syrup mixture, mixing well. Pour filling into pie shell. Bake in 375° oven for 40 to 45 minutes. Cool. If using glass plate bake at 350°.

Donna Jackson

## FUDGE PECAN PIE

Pastry for 9" one crust pie

2 squares unsweetened chocolate	½ cup sugar
2 tablespoons butter	¾ cup dark Karo syrup
3 eggs	1 cup pecan halves

Heat oven to 375 degrees. Melt together, over hot water, chocolate and butter. Beat together eggs, sugar, chocolate mixture and syrup. Mix in pecan halves. Pour into pastry lined pie pan. Bake 40 to 50 minutes, just until set. Garnish with whipped cream if desired.

Eva Tucker Garner (Mrs. Fletcher)

## VELVET CUSTARD PIE

4 eggs	2 2/3 cups milk
2/3 cup sugar	1 teaspoon vanilla
½ teaspoon salt	Golden Pastry for one crust
½ teaspoon nutmeg	

Beat eggs with rotary beater until thoroughly blended. Add sugar, salt, nutmeg, milk and vanilla and stir until smooth. Pour into pastry-lined pie plate. Bake at 425 degrees for 15 minutes, reduce temperature to 350 degrees and bake for 30 minutes longer, or until a silver knife inserted in filling about 1 inch from pastry edge comes out clean.

Coconut Custard-extra flavor and texture:  
Stir in 1 cup chopped or shredded coconut before pouring filling into pie plate.

Doris Briles (Mrs. Odell)



## EGG CUSTARD PIE

3 eggs	½ teaspoon vanilla
½ cup sugar	2 cups milk, scalded
¼ teaspoon salt	1 uncooked pie shell
¼ teaspoon nutmeg	9 inch

Beat eggs slightly and combine with sugar, salt, nutmeg and vanilla. Slowly add milk; mix well and pour into 9 inch pastry lined pie pan. Bake in hot oven (450 degrees) 10 minutes, then moderate oven (325 degrees) about 25 minutes, or until mixture doesn't adhere to a knife.

Marion Johnson (Mrs. Odell)

## BUTTERMILK PIE

3 eggs	1 cup buttermilk
1 cup sugar	1 teaspoon vanilla or
2 tablespoons flour	lemon flavoring
½ cup melted butter or margarine	unbaked 9-inch pie shell

Beat eggs slightly and add sugar and flour. Then add melted butter or margarine and mix well. Add buttermilk and flavoring and pour into unbaked pie shell. Bake at 325 degrees F. until custard is set.

Donna Jackson

## COCONUT PIE

3 egg yolks	1 teaspoon lemon juice
¼ teaspoon salt	¼ teaspoon vanilla
1½ cups sugar	1½ cups coconut
¼ cup milk	3 egg whites
2 tablespoons butter, melted	

Beat egg whites until stiff and set aside. Blend egg yolks, salt, sugar, milk, lemon juice, and vanilla until well blended. Now add beaten egg whites to this mixture. Add coconut, stirring well. Bake 375 degrees for 1 hour.

Halcie Lowe Harris (Mrs. Raymond)

## COCONUT PIE

½ cup butter  
1½ cup sugar  
3 eggs

½ cup water  
1 cup coconut  
1 teaspoon vanilla

Mix thoroughly and put into an unbaked pie shell. Bake at 350 degrees for about 50 minutes. When completely done, will raise in the middle.

Ida Witcher

## PUMPKIN PIE

1 cup sugar  
¾ cup pumpkin  
1 beaten egg

4 tablespoons flour  
1 teaspoon pumpkin pie spice  
1½ cups milk

Mix dry ingredients and add beaten egg; gradually add milk. Bake at 400 degrees for 10 minutes and at 350 degrees for 50 minutes makes filling for an 8" pie.

Janet Downing (Mrs. Melbourne)

## PUMPKIN PIE

3 cups pumpkin-cooked and  
drained  
3½ cups sugar  
1 small can milk  
1 stick butter  
1 teaspoon nutmeg

2 heaping tablespoons flour  
4 eggs  
1 teaspoon cinnamon  
1 teaspoon vanilla  
2 pastry shells

Melt butter and add to other ingredients. Pour into two unbaked pie shells. Bake at 325 degrees for 25-30 minutes.

Catherine Reddick Sheppard (Mrs. Kalin)

## PUMPKIN PIE

1½ cups brown sugar  
1 teaspoon salt  
1 teaspoon cinnamon  
¾ cups milk

1 teaspoon nutmeg  
4 eggs  
1 can (no. 2½) or 3½ cups  
mashed cooked pumpkin

Mix brown sugar, salt and spices. Add eggs and pumpkin. Add milk. Bake in 425 degree oven for about 20 minutes. Then reduce heat to 350 degrees for about 30 minutes. This makes 2 pies.

Sarah C. Haworth (Mrs. Byron)

## PUMPKIN PIE

(makes 9 inch pie)

1 cup granulated sugar	1½ cups canned or fresh pumpkin
½ teaspoon salt	1 2/3 cups (large can)
1½ teaspoons cinnamon	undiluted Carnation Evaporated Milk
½ teaspoon nutmeg	2 eggs
½ teaspoon ginger	9-inch single crust unbaked pie shell
½ teaspoon allspice	
½ teaspoon cloves	

Mix filling ingredients until smooth. Place in unbaked pie shell. Bake in hot oven (425 degrees) for 15 minutes. Lower temperature to 350 degrees and continue baking about 35 minutes, or until custard is firm.

Doris Briles (Mrs. Odell)

## CHIFFON PUMPKIN PIE

3/4 cup sugar	1 cup cooked pumpkin
2 tablespoons cornstarch, or 3 tablespoons of flour	1 teaspoon cinnamon
2 eggs, separated	½ teaspoon allspice
2 cups canned milk undiluted	¼ teaspoon ginger
	¼ teaspoon cloves

Add spices to the sugar, and combine all ingredients except egg whites. Cook in top of double boiler, stirring frequently until of the desired consistency. Remove from the heat and fold in the stiffly beaten whites of eggs. Pour into pie crust and bake at 375 degrees until crust is golden brown, about 25 minutes. When pie is served top with peaks of whipped cream to which has been added a dash of sugar and a few drops of vanilla.

Bertha Franklin

## SQUASH PIE

2 cups cooked squash	¼ teaspoon salt
1 cup milk	1 teaspoon cinnamon
1 egg	½ teaspoon nutmeg
½ cup sugar	

Mix the squash, milk; add the beaten egg, sugar, salt and spices. Fill an unbaked pie crust; place in a moderate oven and bake until the mixture is set, and the crust is brown.

Ethel Rich



## BUTTERMILK PIE

1 cup sugar	1 tablespoon butter
3 heaping tablespoons flour	1 tablespoon lemon flavoring
2 cups buttermilk	3 eggs

Mix flour and sugar well; add buttermilk, flavoring and butter. Add 2 egg yolks and one whole egg beaten. Cook in double boiler till thick, (stir while cooking.) Pour in baked pie shells, cover with meringue with the 2 egg whites, bake till brown. This makes 2 eight inch pies.

Lola Church (Mrs. Roy)

## BUTTERSCOTCH PIE

2 cups brown sugar	1 tablespoon butter
2 cups milk	6 tablespoons flour
4 egg yolks	6 tablespoons water
1 teaspoon vanilla	¼ teaspoon salt

Mix milk and sugar together in a double boiler, let it get hot; take flour, salt and water, stir it all together, cook till thick, lastly stir in beaten egg yolks, vanilla and butter. Cool slightly, pour in baked pie crust and cover with meringue. This makes two 8 inch pies.

Lola Church (Mrs. Roy)

## CHOCOLATE PIE

2 cups sugar	1/3 cup cocoa
1/3 cup flour	½ teaspoon of vanilla flavoring
pinch salt	1 teaspoon butter or
2 cups milk	margarine
2 egg yolks	

Use mixing bowl, beat eggs yolks and add the milk. Sift sugar, flour, cocoa, salt and put in double boiler. Stir 1/3 of ingredients to form smooth paste, then stir in remaining liquid, cook until mixture thickens, add butter, vanilla. Cool. Pour into baked pie crust. Makes one pie.

### Pie Shell

3 cups plain flour	1 "7 up"
1 cup shortening	

Enough for three pie shells.

Put meringue on top, and sprinkle with coconut if desired.

Myra C. Watson (Mrs. Garland)

## CHOCOLATE PIE

1½ cups sugar	2 tablespoons butter or
4 tablespoons flour	margarine
4 tablespoons cocoa	1 teaspoon vanilla
2 cups sweet milk	3 eggs

Mix sugar, flour and cocoa. Beat egg yolks and add to mixture. Continue to beat until well blended. Slowly add milk, butter and vanilla. Cook in large iron skillet or double boiler, stirring constantly until very thick. Let cool and pour into a baked pie shell which is also cool. Spread meringue on top and set in 375 degree oven to brown about 10 to 15 minutes.

## MERINGUE

3 egg whites	3 tablespoons sugar
1/8 teaspoon salt	

Beat egg whites on high speed, add salt. When frothy looking add sugar, and slowly beat until very stiff.

Margaret Ellington (Mrs. Herbert)

## CHOCOLATE PIE

1 tablespoon butter	1 cup sugar
4 tablespoons cocoa	¼ teaspoon salt
3 tablespoons cornstarch	1 teaspoon vanilla
2 cups milk	2 egg yolks

Melt cocoa and butter in top of double boiler while scalding milk. Mix sugar, cornstarch and salt and stir into milk then add the mixture to cocoa mixture and blend well. Cook until thick. Remove from stove and add two well beaten egg yolks. Return to a double boiler and cook two more minutes. Add vanilla and pour into baked pie shell. Top with meringue and brown in medium oven at 350°.

Marie Hendricks (Mrs. Austin)

## CHOCOLATE ICE BOX PIE

Make a graham cracker crust

In a pot melt 6 Hershy bars  
20 marshmallows and ½ cup milk  
Cool: Whip 1 cup of whipped cream and fold in. Pour in crust.

Bertha Franklin

## FAMOUS LEMON PIE

3 tablespoons cream corn starch	3 eggs, separated
1 ¼ cups sugar	1 ½ cups boiling water
¼ cup lemon juice	1 (9) inch baked pie shell
1 tablespoon grated lemon rind	

Combine cornstarch, sugar, lemon juice and lemon rind. Beat egg yolks; add to cream cornstarch mixture, gradually add boiling water. Heat to boiling point over direct heat and then boil gently 4 minutes, stirring constantly. Pour into pie shell. Use egg whites for meringue, if desired.

Texie Cain (Mrs. N. C.)

## CHERRY CUSTARD PIE

1 baked pie shell	½ cup cherry juice
1 package vanilla pudding	½ cup sugar
1 ½ cups milk	3 tablespoons corn starch
2 cups canned pitted sour cherries	1 tablespoon melted butter

Add milk to pudding mix and cook until thick. Pour into shell. Cover top with drained cherries. Make a glaze combining cherry juice, sugar and corn starch. Add butter and a few drops of red food coloring. Pour over cherries. Chill in refrigerator.

Gladys Davis Purcelle (Mrs. John)

## CHERRY-CREAM CHEESE PIE

1 crumb crust or baked pie shell	1/3 cup lemon juice
1 pkg. (8oz.) cream cheese	1 teaspoon vanilla
1 1/3 cups (15-oz.) sweetened condensed milk	1 can (large) prepared cherry pie filling

Soften cream cheese to room temperature, whip till fluffy. Gradually add sweetened milk while continuing to beat until well blended, Add lemon juice and vanilla and blend. Pour into crust. Chill 2 or 3 hours before garnishing top with cherry pie filling.

Gladys Davis Purcelle (Mrs. John)



## CHEESE PIE JUBILEE

1 graham cracker crust  
chilled  
1 box Dream Whip

1 large pkg. cream  
cheese  
1 can cherry pie filling

Whip Dream Whip according to package directions till almost stiff. Blend in cream cheese and pour into crust. Then spoon cherries on top of cheese filling. Chill thoroughly before serving.

Gloria Staley Blackburn (Mrs. James)

## CHOCOLATE CHIFFON PIE

3 eggs  
1½ squares bitter  
chocolate  
1 cup sugar

2 tablespoons melted butter  
1 teaspoon plain gelatin  
1 teaspoon vanilla

Melt chocolate in top of double boiler. Separate eggs, combine yolks with ½ cup sugar, and stir into melted chocolate. Add butter and cook until thick. Soak gelatin in 3 tablespoons cold water, add chocolate mixture. Let cool. Beat egg whites until stiff, add ½ cup sugar. Gradually fold into chocolate mixture, add vanilla, pour into previously baked pie shell. Place in refrigerator until ready to serve. When ready to serve decorate with whipped cream and shaved chocolate.

Ruby Keller Case (Mrs. Tom)

## MILE-HIGH LEMONADE PIE (Our Favorite)

**CRUST-** Melt 3 tablespoons butter in a large skillet. Add 1½ cups coconut (about 4 oz.) and stir over medium heat until coconut is golden brown. Press mixture firmly on bottom and sides of 9 inch pie pan. Let stand at room temperature until cool.

**FILLING:** Chill 1 cup Pet evaporated milk in ice tray until almost frozen around edges. In a bowl soften 1 envelope Knox unflavored gelatin in ¼ cup cold water. Add ½ cup boiling water and stir until gelatin is dissolved. Add 2/3 cup sugar and 6 oz. can frozen lemonade concentrate. Stir until lemonade thaws, then chill until mixture is very thick but not set. Put ice-cold Pet milk into a cold 1-quart bowl.

Whip with cold beater until stiff. Fold into chilled gelatin mixture. Put into crust and chill until firm, about 3 hours.

Gladys Stafford (Mrs. Allen)

## LEMONADE FLUFF PIE

1 tablespoon unflavored gelatin	4 egg whites
½ cup cold water	1 cup heavy cream
4 egg yolks	1 baked pie shell or graham cracker crust
Dash of salt	
1 (6oz.) can frozen lemonade concentrate	

In top of double boiler, soften gelatin in the ½ cup of water. Add beaten egg yolks and dash of salt. Cook over simmering water, stirring constantly, till gelatin dissolves and mixture is slightly thick (about 5 minutes). Remove from heat. Stir in frozen lemonade, chill till mixture mounds when spooned. Beat egg whites till soft peaks form. Fold into gelatin mixture. Whip heavy cream, fold ½ into mixture. Pile into cooled baked 9-inch pastry shell. (Graham cracker crust is good) Chill until firm. Serve with remaining whipped cream.

Judy Purcelle Martin (Mrs. James)

## LEMON-PINEAPPLE ICE BOX PIE

Cook: 2 eggs with (1) cup white sugar and one small can of crushed pineapple until eggs are done (about 5 minutes)  
Take off stove and add one (1) package of lemon Jello.

Let this mixture cool. Beat one large can of Pet milk until it stands in peaks, then when the other mixture is thoroughly cold, fold the cream mixture into it, adding one cup of cut up pecans & one teaspoon of vanilla. (Pecans may be left out, if desired.) Pour into previously baked pie crust, and keep cold till served. This make two pies.

Is said to be very delicious. I use the plain canned milk undiluted.

Elsie Mae Richardson (Mrs. Bascom)

## PINEAPPLE FLUFF PIE

1¼ cup crushed pineapple, not drained	¾ cup sugar
1 package lemon gelatin	1 cup evaporated milk

Bring crushed pineapple to boil; remove from stove and add sugar and lemon gelatin. Let mixture stand until cool. During this time put evaporated milk in tray in freezer part of refrigerator, leave until it is ice cream consistency. Remove from freezer and whip as cream. Fold whipped milk into cooled mixture. Pile into graham cracker crust, top with buttered graham cracker crumbs. Place in refrigerator 2 to 3 hours before serving.

Shirley Lambert Haworth (Mrs. William)

## LIME JELL-O PIE

1 package Lime Jello  
2 eggs  
1 cup sugar

1½ cups unsweetened  
pineapple juice  
1 tall can Pet milk

Put eggs, Jello and sugar into pan and beat, slowly stir into this the unsweetened pineapple juice until all is dissolved. Heat and boil 1 minute, beat cold evaporated milk about 2 minutes and add to hot mixture. Put in graham cracker crust and chill until firm.

Annie Butts - Beatrice Tucker (Mrs. Roscoe)

## BLACK WALNUT PIE

3 egg whites  
dash of salt  
¾ to 1 cup of sugar  
¾ to 1 cup chocolate  
wafer crumbs

can of Blackfield black  
walnuts  
1 teaspoon vanilla  
Whip cream--add ½ teaspoon  
Knox gelatin to ½ pint

Beat egg whites and salt to peaks, gradually add sugar, beat till stiff peaks form. Fold in crumbs, nuts and vanilla. Spread in a 9-inch pie pan, lightly buttered. Bake in slow oven 325° about 35 minutes. Cool and chill about 3 to 4 hours. Cover with whipped cream and serve.

Nancy Nance McLain

## ROMAN APPLE PIE

1 cup sugar  
1½ cups flour  
¼ teaspoon salt  
1 teaspoon soda

1 teaspoon baking powder  
½ cup shortening  
1 egg  
½ cup milk

## TOPPING

4 medium apples,  
chopped fine  
½ cup pecans

2 teaspoons butter  
2 tablespoons flour  
½ cup brown sugar

Mix and put on top of above batter. Bake about 45 minutes at 350 degrees.

Ida Witcher



## QUICK APPLE PIE

3 large apples, or enough to fill an 8 inch pie plate. Sprinkle with  $\frac{1}{4}$  teaspoon of cinnamon. Add  $\frac{1}{2}$  cup water. Put in a bowl:

1 cup of sugar  
1 cup of sifted flour

$\frac{1}{4}$  cup of butter

Work this together with your fingers until it looks like corn meal. Put this mixture on top of the apples and bake in oven until brown and the apples are done.

Pat Brower (Mrs. Donald)

## DEPRESSION PIE

2 cups cold water  
 $1\frac{1}{4}$  cups sugar  
2 teaspoons cream of tartar

24 Hi-Ho crackers  
Spices (as for apple pie)

Bring sugar, cream of tartar, and water to rolling boil. Add crackers boil 2 minutes. Do not stir. Add spices as desired. Put pie in shell unbaked, and bake until brown. This pie has all the flavor of a good homemade apple pie without all the work.

Patty Russell Speight (Mrs. Dale)

## PEACH PIZZA

Use a pizza pan or a 10-inch pie pan.

3 large ripe peaches  
2 cups plain flour  
1 teaspoon salt  
 $\frac{1}{4}$  cup shortening

2 teaspoons baking powder  
 $\frac{1}{4}$  teaspoon anise seed  
 $\frac{2}{3}$  cup milk

Make a soft dough. Roll out on a floured board. Put dough in greased pan.

Mix:

4 cups sliced peaches  
2 cups drained cherries  
(1 can tart cherries)

2 cups grated cheese  
 $\frac{1}{2}$  cup brown sugar

Put in pan and cover with this topping:

$\frac{1}{2}$  cup flour

$\frac{1}{2}$  stick margarine

$\frac{1}{2}$  cup brown sugar

Cook 25 minutes at 375 degrees. Serves 15 or 18.

Madge Richardson (Mrs. Tom)

## ENGLISH MINCE MEAT

1 lb. chopped apples	½ lb. finely chopped beef suet
¾ lb. currants	½ lb. sugar
½ lb. raisins	2 ounces chopped candied peel
juice and grated rind of 1 lemon	½ teaspoon nutmeg

Mix all ingredients well together and keep in closely covered jars in a cool dry place until required. This can be used as a cookie filling or a pie filling.

Emily L. Calvert (Jean Farlow's mother)

## QUICK PEACH PIE

¾ stick margarine melted in pan

### BLEND:

1½ cups self rising flour	¾ cup milk
¾ cup sugar	

Pour over melted shortening, then drop peaches on top and bake 350° for ½ hour.

Use 1½ cups of peaches or other sweetened fruit.

Ruth Swaim (Mrs. Toland)

## DEEP DISH PEACH PIE

6 large peaches, peeled and halved	1½ teaspoon baking powder
sugar to taste	½ teaspoon salt
1½ cup sifted cake flour	4 tablespoons shortening
2 tablespoons sugar	½ cup milk

Place peaches in casserole; sprinkle with sugar to taste. Cut shortening into mixed and sifted dry ingredients to the consistency of coarse meal. Add milk and mix until just blended. Turn on floured board. Fold over three times. Pat to size of casserole. Place on fruit. Bake in moderate oven at 375° F for one hour or until pastry is done. Makes four servings.

Mary Lois Robertson (Mrs. Virgil)

## TWO-CRUST SLICE O'LEMON PIE

### LEMON FILLING

Combine:

1¼ cups sugar and 2 tablespoons flour. Add 1/2 teaspoon salt if self-rising flour is not used.

Blend in:

¼ cup soft butter; mix thoroughly with spoon.

Add:

3 eggs, well beaten (reserve 1 teaspoon egg white for crust)  
Blend well until smooth.

Grate:

1 teaspoon lemon rind from 1 medium sized lemon. Peel the lemon. Cut peeled lemon into paper thin slices (about 1/3 cup).

Add:

½ cup water, lemon rind and lemon slices to sugar mixture. Blend well.

### CRUST

Sift together:

2 cups sifted flour

1 teaspoon salt

Cut in:

2/3 cup shortening until particles are the size of small peas.

Sprinkle:

6 to 7 tablespoons cold water over mixture, tossing lightly with fork until dough is moist enough to hold together. Form into two balls.

Roll out half of pastry on lightly floured pastry cloth or board to circle 1 inch larger than inverted pie pan. Fit loosely into an 8-inch pie pan. Turn lemon filling into pastry-lined pan.

Roll out remaining pastry. Cut slits to allow enough room for escape of steam. Place over filling. Fold edge of top crust under lower crust; seal and flute edge. Brush with egg white and sprinkle with sugar and cinnamon.

Bake at 400 degrees for 30 to 35 minutes. Makes an 8-inch pie.

Wilma Cole (Mrs. Willard)



## MOUNTAIN PIE

1 cup flour  
½ cup sugar  
¼ teaspoon salt

1 teaspoon baking powder  
½ cup milk  
1 stick margarine

Melt margarine, pour about ¾ of margarine in square dish, put rest in batter. Mix batter in same way you would any pie. Pour batter in baking dish and put two cups of sweetened berries or fruit on top. Bake 45 minutes at 375 degrees.

Sandra Hassell Albertson (Mrs. Donald)

## PENNSYLVANIA DUTCH APPLE PIE

9 inch

Crust:

1½ cups flour  
½ teaspoon salt

½ cup Crisco

Cut crisco into flour until thoroughly mixed. Add about 4 tablespoons water and mix until rolling consistency. Put into pie pan.

Filling:

8 apples about the same size. Peel and core and cut in half. Place in pie shell as many as you can get in. Core down. Mix 1 tablespoon flour to ½ cup sugar. Sprinkle over apples. Sprinkle cinnamon and dot with butter. Pour ½ cup water over apples. Cook 20 minutes at 425 degrees, reduce heat to 325 degrees and cook until apples are tender.

Joyce Johnson (Mrs. J. Noah)

## PIE CRUST

6 cups sifted flour  
2 tablespoons sugar  
1 tablespoon salt

1 egg  
2 cups pork lard

Mix dry ingredients and lard until well blended. Break egg into cup, beat with fork and fill cup with water. Sprinkle a few drops of egg-water mixture into flour-shortening, toss lightly and take out pastry as it sticks together until approximately 1½ cups form a soft ball on well floured pastry board. Roll with well floured rolling pin. If dough sticks, pat with a little flour (do not rework dough). This makes enough for five covered pies, and crust freezes well, or crust mix will keep in refrigerator.

Avis Rees (Mrs. Max)

## **GRAHAM CRACKER CRUST**

22 to 24 graham crackers	$\frac{1}{4}$ cup powdered sugar
finely crushed	$\frac{1}{4}$ teaspoon cinnamon
$\frac{1}{4}$ pound butter, melted	

Mix well the graham cracker crumbs, powdered sugar, and cinnamon. Pour the melted butter over this and mix thoroughly. Press firmly into buttered pie plate. There is no need for this crust to be baked unless desired. If baking is desired, place in 350 degree oven for 10 minutes.

Shirley Lambert Haworth (Mrs. William)

**Hint for Mountain Pie, page 160:** Heat sweetened fruit and margarine almost to boiling, pour over batter, by doing this you can cook a double recipe in 25 minutes and it will be done in the middle.

**Hint for baking fruit filled pies:** Mix sugar and flour or cornstarch together, put over fruit. A fruit pie is done when bubbles boil up and do not burst. **Avis Rees**

Salads  
Dressings  
Sauces







## APRICOT DELIGHT

1 large can apricots, drained      2 packages Orange Jello  
and cut up (save juice)      2 cups boiling water  
1 can crushed pineapple,  
drained (save juice)

Add 1 cup juices saved from drained fruit. When about ready to jell add 1 cup miniature marshmallows. When all set, cover with cooked custard made from 1 cup juices, 1/3 cup sugar, 1 beaten egg, 3 tablespoons flour. When cool add ½ pint whipped cream and spread over salad and cover with 1 cup grated cheese.

Addie Cox

## CONGEALED CHERRY SALAD

1 can red pie cherries      2 oranges, juice only  
1 cup sugar      1 small can crushed  
1 pkg. cherry Jello      pineapple  
1 envelope plain gelatin      ½ cup broken pecans  
½ cup cold water

Bring cherries and sugar to boiling point and add Jello to hot mixture. Dissolve gelatin in cold water. Pour hot Jello mixture over gelatin and cool. Then add orange juice. Lastly add one small can of crushed pineapple and ½ cup broken pecans.

Peggie Baxter (Mrs. Clyde)  
Jo Ann Cain (Mrs. Bill)

Verona Staley adds 2 or 3 apples to this recipe.

## CRANBERRY SALAD

1 pkg. cherry Jello      1 orange (ground)  
1 cup boiling water      1 cup chopped nuts  
3/4 cup sugar      1 apple chopped (not peeled)  
1 cup ground cranberries or      1 pkg. plain gelatin  
1 can whole cranberry sauce  
1 cup crushed pineapple

Prepare Jello and mix all ingredients together. Chill until solid.

Helen Russell

## CRANBERRY SALAD

1 pkg. raspberry Jello	1 no. 1 can crushed pineapple
1 cup orange juice	1 tablespoon sugar
1 small can cranberry sauce	1 cup chopped pecans

Mix Jello with  $\frac{1}{2}$  cup boiling water. Add one cup orange juice and one small can cranberry sauce. Mash the sauce with a fork until almost dissolved. Add sugar and mix thoroughly. Add crushed pineapple and pecans. Stir. Chill until firm. Serves 8-10. Black walnuts may be substituted for pecans.

Gladys Purcelle (Mrs. John)

## CRANBERRY SALAD

2 oranges	1 cup hot water
1 small can crushed pineapple	1 cup sugar
	1 lb. package cranberries
2 boxes Jello (cherry, strawberry, or raspberry)	

Peel oranges, and grind with cranberries. Dissolve Jello in hot water, add sugar and pineapple. Mix all ingredients together and chill until firm.

Velna Johnson

Betty Gordon Adds: 1 Cup of nuts and 1 more cup of sugar to this basic recipe.

## CRANBERRY GELATIN SALAD

2 cups ground raw cranberries (one package makes 2 cups)	1 cup crushed pineapple
1 orange, ground rind and pulp	2 pkg. cherry gelatin
$\frac{1}{2}$ cup sugar	3 cups hot water

Mix cranberries, orange, sugar and pineapple. Dissolve gelatin in hot water. Add cranberry mixture and pour in molds. Add nuts if you like.

Sarah C. Haworth (Mrs. Byron)

This recipe was given to me by Nina Clodfelter and is the basic recipe used to make the salad served at the bazaar.



## JELLO CRANBERRY DELIGHT

Dissolve 1 package Black Cherry Jello in 1 cup hot water. Blend in 1 cup of canned whole cranberry sauce. Add 3/4 cup cold water. Chill until slightly thickened. Fold in 1 cup drained, crushed pineapple and 1/4 cup chopped black walnuts. Turn into 8 individual molds. Chill until firm. Serv as a dessert with cream or as a salad.

Mary Brower Hamilton (Mrs. Daiglas)

## COCA-COLA SALAD

1 med. can crushed pineapple	Pkg. of cherry Jello
1 med. can black cherries(bing)	Pkg. of raspberry Jello
Small pkg. cream cheese	Nuts, 2 coca colas

Boil crushed pineapple and juice of cherries. Melt Jello (both kinds) in this. Mash in cream cheese. Cool. Add 2 cokes and nuts and cherries cut up.

Bertha Franklin

## DAIRY ORANGE SALAD

1 pkg. orange Jello	1 small can crushed pineapple
1 cup boiling water	1 cup cottage cheese
2 cups miniature marshmallows	2 bananas (mashed)
1 small can frozen orange juice	1/2 pint whipped cream
1 small can mandarin oranges	
1 small pkg. cream cheese	

Make according to order given. Mold in large pan.  
Serves 15.

Amanda Richardson Mattocks (Mrs. C. B.)

## LIME-CHEESE SALAD

1 large pkg. lime Jello	1 small pkg. cream cheese
3 cups water (hot)	1 no. 2 can crushed pineapple

While still hot add cream cheese. Use beater to blend. Add about 1 tablespoon mayonnajse. Add crushed pineapple. Cool. Add nuts. Chill.

Gladys Gardner (Mrs. Otis)

## CONGEALED SALAD

1 pkg. lime Jello (mixed with ½ cup less water)	2/3 cup cottage cheese
1 tablespoon vinegar	1 tablespoon diced onion
dash of salt	3/4 cup celery
Congeval this mixture to ¼ inch around edge	cucumber to taste
Beat until foamy, then fold in:	1/3 cup mayonnaise

Congeval in mold oiled with mayonnaise.

Peggie Baxter (Mrs. Clyde)

## LIME-COTTAGE CHEESE SALAD

2 pkg. lime Jello	1 large can crushed pineapple
2 cups hot water	1 (8oz.) carton cottage cheese
2 cups ginger ale	

Let Jello thicken before adding pineapple and cottage cheese.

Glady Purcelle (Mrs. John)

## LIME SALAD

1 pkg. lime Jello	1 small can, with juice, crushed pineapple
1½ cups water (1 cup hot to dissolve Jello, ½ cup cool)	1 stalk celery, chopped fine
1 large package Philadelphia cream cheese	dash of salt
1 tablespoon mayonnaise	½ cup nuts

Dissolve Jello in hot water, add cool water. Mash the cream cheese, mix in mayonnaise. Add to warm Jello mixture. Then add the pineapple, celery, salt, and nuts.

Wilma Cole (Mrs. Willard)

## LIME-GRAPEFRUIT SALAD

1 pkg. lime Jello  
1 cup boiling water

1 can grapefruit sections

Dissolve lime Jello in one cup boiling water. Drain grapefruit sections, add water to juice to make one cup, add to Jello. Cut up grapefruit sections and add to Jello mixture. Pour into a shallow pan to set.

### TOPPING

1 pkg. lemon Jello  
1(3 oz.) pkg. cream cheese

1 cup whipping cream or 1 pkg.  
Dream Whip

Dissolve lemon Jello in one cup boiling water, add  $\frac{1}{2}$  cup cold water. Chill until thickened. Whip cream or Dream Whip, adding cream cheese. Whip thickened lemon Jello and fold into whipped cream. Pour on top of congealed lime Jello and chill. Cut in squares to serve, or it maybe made in a fancy mold.

Jean Farlow (Mrs. Noel)

## RIBBON SALAD

2 pkgs. lime Jello  
2 pkgs. cherry Jello  
1 pkg. lemon Jello  
3 oz. pkg. miniature  
marshmallows  
1 cup pineapple juice

8 oz. cream cheese  
1 cup pineapple  
1 cup whipping cream  
1 cup mayonnaise  
1 cut nuts, chopped

First Layer: Fix 2 boxes Jello by instructions on box. Put in large pan. Broiler pan of stove is a good size. Let cool and set.

Second Layer: Dissolve 1 pkg. lemon Jello in 1 cup boiling water, add marshmallows in double boiler, melt. Remove from heat and add 1 cup pineapple juice and 8 oz. cream cheese. Mix and blend well. Add 1 cup pineapple. Let cool. Whip 1 cup cream and blend with 1 cup mayonnaise. Blend with mixture, add nuts. Pour over first layer. Let set and harden.

Third Layer: Dissolve cherry Jello and pour over second layer- after it becomes syrupy.  
Serves 24.

Helen Russell



## LIME AND PINEAPPLE SALAD

1 pkg. lime Jello  
1 small pkg. cream cheese

Pour 1 cup boiling water over this mixture. Cool until slightly thick, but not too thick.

Add:

1 no. 2 can crushed pineapple drained	¼ pint whipping cream
¾ cup pineapple juice	1 cup chopped pecans

Pour into mold.

Phyllis Sykes (Mrs. Bill)

## 1-2-3 SALAD

This salad especially attractive for Christmas.

Step 1. Dissolve 1 package lime gelatin in 1 cup hot water. Add 1 cup cold water or fruit juice. Stir, and add half of a large can of drained fruit cocktail. Pour in mold and let congeal.

Step 2. Dissolve 1 package lemon gelatin in 1 cup hot water. Add 1 cup cold water. Add 2 packages cream cheese, and 1 cup nuts. Pour mixture on top of No. 1, which has congealed.

Step 3. Dissolve 1 package cherry gelatin in 1 cup hot water. Add 1 cup cold water, and remaining half can drained fruit cocktail. Pour on top of No. 2 when it has congealed.

Serve on lettuce with mayonnaise.

Gladys Purcelle (Mrs. John)

## ROBIN ROUND SALAD

1 cup boiling water	1 (8oz.) pkg. cream cheese
1 pkg. lime Jello	1 can fruit cocktail
1 tablespoon mayonnaise	½ cup chopped nuts

Mix Jello, cream cheese, mayonnaise, and boiling water until dissolved. Add fruit cocktail, and chopped nuts. Mix well; pour in serving dish. Place in refrigerator until firm.

Margie McLamb (Mrs. Loftin)

## YUM-YUM

- |                      |                                   |
|----------------------|-----------------------------------|
| 1 pkg. lemon Jello   | 1 cup crushed pineapple           |
| 1 cup boiling water  | (save juice)                      |
| 1 block cream cheese | 1 cup fruit cocktail (save juice) |
| 1 cup cool liquid    | ½ cup grated American cheese      |
| Maraschino cherries  |                                   |

Dissolve Jello and cream cheese in boiling water. Add liquid from fruit cocktail and pineapple, plus enough water to make one cup. Chill until partially congealed. Add drained fruit cocktail, pineapple, and ¼ cup grated cheese. Place in slightly greased mold and chill until firm. Turn onto plate and garnish with remainder of grated cheese and maraschino cherries.

Shirley Albertson

## SUMMER SALAD

- |                       |                                |
|-----------------------|--------------------------------|
| 1 pkg. cream cheese   | 2 small cans crushed pineapple |
| 2 boxes lemon Jello   | (drain juice)                  |
| 2 cups boiling water  | 1 cup angel flake coconut      |
| 1 cup mayonnaise      | 1 cup pecans                   |
| 2 cups whipping cream |                                |

Dissolve Jello in water. Soften cream cheese with mayonnaise; add to gelatin. Fold in the whipped cream, fruit and nuts. Serves 15 people.

Hallie Hayworth Brower (Mrs. Albert)

## BEET SALAD

- |                                   |                          |
|-----------------------------------|--------------------------|
| 1 no. 303 (1 lb.) can diced beets | 6 tablespoons mayonnaise |
| 1 pkg. lemon gelatin              | 1 teaspoon salt          |
| ¼ cup vinegar                     | ¾ teaspoons dry mustard  |
| 1 cup cottage cheese              | 1 tablespoon sugar       |

Drain beets, save liquid and add enough water to make 2 cups, heat this to boiling, add gelatin and vinegar and stir until dissolved. Mix cottage cheese, mayonnaise, salt, mustard, and sugar together; add to gelatin, pour into greased 8 in. mold. Chill until begins to thicken, fold in beets and chill until firm. Unfold on lettuce.

Geneva Sheffield (Mrs. Sandy)

## ORANGE SALAD

3 packages orange Jello  
5 cups liquid  
1 pint orange sherbert

1 package Dream Whip  
1 can Mandarin oranges

Use part of hot water to dissolve gelatin and the juice of the oranges to make liquid. Let stand until it begins to congeal. Add orange sherbert, fold in the whipped cream, and the chopped mandarin oranges.

Janet Downing (Mrs. Melbourne)

## CRIMSON SALAD

3 cups canned beets,  
chopped fine  
½ cup sugar  
1/3 cup vinegar  
1½ tablespoons unflavored  
gelatin

½ cup cold water  
1½ cups beet liquid  
1½ teaspoons salt  
1½ cups celery, chopped fine  
1 tablespoon minced onion

Mix chopped beets, sugar, and vinegar; chill one hour or longer to flavor beets. Add gelatin to cold water and soak for five mins. Heat the beet liquid to boiling, add the salt and remove from fire and add the softened gelatin, stirring until gelatin is dissolved. Cool gelatin mixture until it is slightly thick. Fold in the beets, celery and onions. Pour into mold and chill until set. Serve on salad greens with any favorite salad dressing.

Ona Thurber Myers

## GARDEN SALAD

2 cups shredded cabbage  
1 bunch carrots ground in  
meat chopper  
2 medium onions  
1½ cups mayonnaise or salad  
dressing  
½ cup chopped nuts

4 tablespoons sugar  
3 tablespoons vinegar  
1 teaspoon salt  
2 pkgs. plain gelatin  
½ cup cold water  
½ cup boiling water  
2 cups chopped celery

Soften gelatin in cold water; then dissolve in boiling water. Cool this mixture and add other ingredients. Allow to congeal in greased mold.

Mabel Tysinger Keller (Mrs. Ivey)



## UNDER-THE-SEA SALAD

1 pkg. lime gelatin  
¼ teaspoon salt  
1½ cups pear juice  
1 tablespoon lemon juice  
1½ cups hot water

2 pkgs. (6oz.) cream cheese  
1/8 teaspoon ginger  
2¼ cups (No. 2½ can) well  
drained pears

Dissolve gelatin and salt in hot water. Add fruit juice. Pour into 9x5x3-inch loaf pan to a depth of one-half inch. Chill until firm. Soften cheese with one tablespoon gelatin mixture. Add ginger and blend.

Chill remaining gelatin until slightly thickened. Place in bowl of ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Add about one-half cup whipped gelatin to soften cream cheese and beat with rotary egg beater. Then combine with remaining whipped gelatin, blending thoroughly. Chill until mixture begins to thicken. Fold in diced pears. Turn into loaf pan over firm layer of clear gelatin. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise.

Janet Downing (Mrs. Melbourne)

## HEALTH SALAD

2 envelopes gelatin  
1½ cups boiling water

½ cup cold water

Dissolve gelatin in cold water. Add boiling water. When beginning to congeal, add about 5 cups material.

2 cups chopped cabbage  
1 cup celery chopped  
2 cups carrots-shredded  
1 pint mayonnaise  
½ cup very mild vinegar  
2 tablespoons lemon juice

½ cup chopped pecans  
4 tablespoons sugar  
½ teaspoon salt  
¼ cup green pepper  
pimento  
2 tablespoons onion

Mix all above ingredients and add to gelatin. Pour into a mold. (For family size use ½ recipe).

Madge Richardson (Mrs. Tom)

## TWELVE HOUR SALAD

2 eggs, beaten	½ to 1 cup of nuts
2 tablespoons lemon juice	1 cup whipped cream
2 tablespoons sugar	2 cups white cherries, cut in halves
2 tablespoons butter	2 oranges, cut in pieces
2 cups diced pineapple	
½ lb. cut marshmallows	

Put eggs in sauce pan, add sugar and lemon juice, beating constantly until thick and smooth. Add butter and marshmallows, and cool. When cold fold in whipped cream and fruits. Store in refrigerator for 12 hours.

Serves 8.

Ruth Briles Swaim (Mrs. Toland)

## TWENTY-FOUR HOUR SALAD

2 eggs beaten	4 tablespoons sugar
4 tablespoons vinegar	2 tablespoons butter

Cook eggs, vinegar, and sugar in double boiler and beat until thick. Add butter. Fold in 1 cup maraschino cherries, 2 cups pineapple, 2 cups orange section, and 2 cups small marshmallows. Last: fold in 1 cup whipping cream (whipped).

Mary Faye Bodenheimer (Mrs. Jay)

## FRUIT SALAD

1 can Angel Flake coconut	1 cup mandarin orange slices
1 can pineapple chunks	½ pint sour cream
1 cup miniature marshmallows	

Drain pineapple and mix with the rest of the ingredients. Chill.

Amanda Richardson Mattocks (Mrs. C. B.)

## ANGEL HASH

1 cup purple grapes(peeled)	1 reg. can Bartlett pears
½ cup white grapes(peeled)	(drained) diced
½ cup diced apples	1 cup miniature marshmallows
1 cup diced peaches	1 cup fresh strawberries
1 large or 2 small bananas	(in season)
1 small can pineapple chunks (drained)	

Mix well, chill and serve on lettuce leaves.

Margie McLamb (Mrs. Loftin)

## APPLE AND CRANBERRY CRISP

(Nice to Serve With Meat)

1 cup cranberries	¾ cup brown sugar
¼ cup granulated sugar	1/8 teaspoon nutmeg
4 cooking apples	pinch of salt
¼ cup water	¼ cup butter
½ cup sifted flour	

Wash cranberries. Place in bottom of buttered baking dish. Sprinkle with granulated sugar. Peel and slice apples on top of cranberries, add water. Mix flour, brown sugar, nutmeg and salt. Work in butter with tips of fingers. Do not cream. Spread over apples. Cook 30-40 minutes at 350 degrees or until apples are tender. Serve hot. Serve as side dish with meats.

Gladys Davis Purcell (Mrs. John)

## FROZEN SALAD

1 pkg. miniature marshmallows	3 ounces cream cheese
1 cup mayonnaise	½ cup maraschino red cherries
1 cup whipping cream	2 cups fruit cocktail
	(drained- save juice)

Combine fruit juice and marshmallows. Let stand until marshmallows get soft. Combine whipping cream, mayonnaise and cheese, add fruit cocktail. Mix in fruit juice and marshmallows. Put in tray and freeze.

Mabel Tysinger Keller (Mrs. Ivy)



## FROZEN FRUIT CHEESE SALAD

2 cups sm. curd cottage cheese (sieved)	3/4 teaspoon salt
1 cup dairy sour cream	1 cup drained pineapple tidbits
3 tablespoons confectioner's sugar	1 cup diced oranges
	1 large banana, sliced
	1/2 cup maraschino cherries

Blend cottage cheese lightly with sour cream, sugar, salt, pineapple, orange, banana, and cherries. Pour into two refrigerator trays, which have been rinsed in cold water. Freeze until firm. Allow to stand a few minutes before cutting into serving pieces. Place on salad greens. Serve creamy pink dressing, and garnish with stemmed cherries and orange sections.

## CREAMY PINK DRESSING

1 cup sour cream	3 tablespoons cherry juice
------------------	----------------------------

Bobbe McLamb (Mrs. Max)

## FROZEN GINGER-ALE SALAD

1 1/2 teaspoons plain gelatin	1/2 cup gingerale
2 tablespoons orange juice	1/4 cup crushed pineapple
1 tablespoon lemon juice	1/3 cup diced canned pears
1/4 cup strawberries	1/3 cup mayonnaise
1/2 cup cream, whipped	Lettuce

Fruit cocktail could be used instead of other fruit.

Soak gelatin in orange juice 5 minutes. Add lemon juice. Place over boiling water, and mix thoroughly until gelatin is dissolved. Add fruits and gingerale and mix well. Chill until mixture is slightly thickened; then fold in mayonnaise and whipped cream. Freeze until firm. Cut in blocks and serve on lettuce.

Gladys Stafford

## FROZEN FRUIT SALAD

1 # 2 can fruit cocktail(drained)	6 or 8 marshmallows and
2 slices pineapple (cut up)	cherries (cut up)
2 bananas (cut up)	1 cup dressing(mayonnaise)
1/2 pt. whipped cream	

Add all fruits to dressing. Then add whipped cream and freeze.

Jewel Parris (Mrs. Warren)

## BEAN-PEANUT SALAD

2 cups cooked kidney beans, well drained	½ cup coarsely chopped celery
1 cup salted peanuts	Thick dressing to moisten
1 teaspoon grated onion	salt and pepper

Mix all ingredients together lightly. Chill. Serve on salad greens. (4 servings)

Jean Farlow (Mrs. Noel)

## COLE SLAW

1 small head of cabbage (shredded)	½ cup evaporated milk
½ cup sugar	½ teaspoon salt
1/3 cup vinegar	

Add sugar to vinegar and stir until sugar is dissolved. Beat in milk until mixture thickens. Pour over cabbage. Use a fork to blend dressing through cabbage. Serves 4-6.

Minnie Craven (Mrs. Dallas)

## GREEN PEPPER SALAD

Cut the stems from two large sweet green peppers, then remove seeds and wash thoroughly. Take a quantity of cream cheese sufficient to fill the peppers and add to it, mixing well, ½ cupful of chopped nuts. Fill the peppers with this mixture and set in a cool place until just before serving. Then cut in slices. Place 1 or 2 slices on a lettuce leaf and serve individually, serving a tablespoonful of mayonnaise dressing over each slice.

Pat Brower (Mrs. Donald)

## POTATO SALAD

6 medium potatoes, cooked in jackets	3 boiled eggs
½ cup olives	½ cup salad dressing
1 onion	salt and pepper to taste

Chop potatoes, olives, onion, and eggs. Add salad dressing and season.

Mary Harmon (Mrs. Melvin)

## OLD DUTCH COLE SLAW

Heat to boiling in kettle

¼ cup mild vinegar  
1 T sugar  
1 t salt

¼ t pepper  
½ t ground mustard  
1 T butter

Add 1 slightly beaten egg to hot mixture. Cook until mixture thickens and boils. Remove from heat. Beat in 2 T cream. Pour over 3 cups shredded cabbage. Chill and serve.

Ruby Keller Case (Mrs. Tom)

## MOM'S MARINATED VEGETABLE SALAD

1 can french cut beans  
1 can wax beans  
1 can green peas  
1 small pimento  
1 cup celery (chopped)  
1 large green pepper(chopped)

2 large onions (chopped)  
1 cup vinegar  
¾ cup sugar  
½ cup cooking oil  
salt to taste

Let set 24 hours or less..

Judy Purcelle Martin (Mrs. James)

## SLAW

1/3 cup chopped green  
pepper  
1½ stalks chopped celery  
1 fresh ripe tomato  
4 cups chopped cabbage(not  
packed)

¾ cup vinegar  
¼ cup water  
juice of 1 lemon  
¾ cup sugar  
salt, pepper and paprika to  
taste

Mix well. This slaw will keep several days in an air tight container in the refrigerator. Keep in refrigerator until ready to serve.

Juanita Johnson (Mrs. Wesley)



## REFRIGERATOR SLAW

1 large cabbage head (about 4 pounds)	1/3 cup salt
6 green sweet peppers	1½ pints vinegar
6 red sweet peppers	3 cups sugar
6 onions	4 tablespoons mustard seeds
	1 tablespoon celery seeds

Chop first 4 items, add salt and let stand 3 hours. Drain and add remaining ingredients. Store in refrigerator.

Laura E. Davis

## REFRIGERATED SLAW

½ cup sugar	6 cups cabbage
2 tablespoons oil	2 cups carrots
1 teaspoon dry mustard	1/3 cup green pepper
1 teaspoon celery seed	2 tablespoons onion
1 cup vinegar	

Cover and refrigerate over night.

Wilma Cole (Mrs. Willard)

## VEGETABLE SALAD

1 can whole green beans	1 green pepper chopped fine
1 can small limas	4 stalks celery chopped fine
1 can small peas	2 pimentos chopped fine

Mix in bowl and marinate over night in:

1 cup salad oil	¼ teaspoon garlic powder
1 cup white wine vinegar	1 teaspoon paprika
1 cup sugar	salt and pepper

Drain and serve.

Madge Richardson - Mary Faye Bodenheimer  
(Mrs. Jay)

## POTATO SALAD

Cook potatoes with jackets on in salted water. Let cool. Cut into small cubes. Then season to taste with:

sour pickles	salt
onion	mayonnaise
celery seed	

This is better if you cook the potatoes the same day you use them.

Sarah C. Haworth (Mrs. Byron)

## TASTY SLAW

3 lbs. cabbage	1/8 cup salt
1 green pepper	1 cup vinegar
1 onion	1 cup sugar

Grate cabbage, pepper and onion. Sprinkle salt over this mixture, and let set for 15 minutes. Add vinegar and sugar and stir. Keep in air-tight container in refrigerator. Real good.

Hyacinth H. Davis (Mrs. James P.)

## BOILED DRESSING

3 eggs	1½ teaspoons dry mustard
1 cup (½ white vinegar, ½ water)	2 tablespoons butter
1 cup sugar	1 teaspoon salt
	1 heaping tablespoon flour

Mix dry ingredients together, add eggs and beat well, to this mixture add vinegar and water slowly. Cook in double boiler or over low heat, stirring steadily until mixture boils. Remove, add butter and beat. Makes approximately 1½ pints. This can be stored in the refrigerator for several weeks. It is especially good on tuna salad. Also good on cabbage slaw. If it is a little thick for slaw dressing it can be thinned with a little milk or part vinegar and water.

Janet Downing (Mrs. Melbourne)

## FRENCH DRESSING

2 teaspoons prepared mustard	½ cup wine vinegar
1 tablespoon salt	1½ cups Mazola Corn Oil
1½ teaspoons sugar	¼ teaspoon garlic powder
¼ teaspoon pepper	½ teaspoon paprika
1 teaspoon worcestershire sauce	1 teaspoon oregano

Combine all ingredients in jar. Cover tightly and shake well. Store in refrigerator. Shake well before serving. Makes 2 cups.

Ruby Keller Case (Mrs. Tom)

## HONEY CREAM DRESSING

1 cup salad dressing	½ cup heavy cream, whipped
¼ cup honey	

Combine salad dressing and honey, blending well. Fold in cream. Serve with fresh fruit salad.

Peggie Baxter (Mrs. Clyde)

## SALAD DRESSING

1 cup cooking oil(Mazola)	1 small onion (chopped)
¼ cup vinegar	1 green pepper (chopped)
¼ cup lemon juice	3 stalks celery (chopped)
¼ cup chili sauce	3 tablespoons brown sugar
¼ cup catsup	dash salt

Pour over salad greens. Will keep for several weeks.

Corene Hendrix (Mrs. Charles)

## THOUSAND ISLAND DRESSING

1 cup mayonnaise	2 tablespoons chili sauce
2 tablespoons chopped green pepper	2 pods of chopped pimentos
2 tablespoons chopped pickles	2 hard boiled eggs

Mix above ingredients and store in refrigerator.

Evelyn Cain Bencini



## SOUR CREAM DRESSING

1 cup sour cream	¼ granulated sugar
2 tablespoons white vinegar	¼ teaspoon salt, speck pepper
1 tablespoon minced onion	

Combine all ingredients thoroughly and serve on lettuce, other salad greens, vegetable salad or cole slaw.

Nancy Hayworth Penry (Mrs. Larry)

## ROQUEFORT DRESSING

6 oz. Roquefort cheese	1 tablespoon buttermilk
½ pint sour cream	juice ¼ lemon
½ pint mayonnaise	juice 3 cloves garlic through a press.

Mix mayonnaise and sour cream with garlic. Add lemon juice. Break cheese with fork. Thin with buttermilk. Add to other mixture.

Wilma Cole (Mrs. Willard)

## ROQUEFORT CHEESE DRESSING

¼ lb. Roquefort cheese	1 teaspoon salt
1 cup mayonnaise	juice of ½ lemon
1 cup cream	oil to soften cheese
1 teaspoon sugar	

Combine all ingredients and mix well.

Marion Johnson (Mrs. Odell)







## ASPARAGUS CASSEROLE

2 cans asparagus pieces	3/4 cup toasted almonds
1 cup cheddar cheese	bread crumbs
1 can cream of mushroom soup	2 tablespoons butter
1/8 cup water	salt and pepper to taste

Butter casserole. Make a layer of asparagus, cover with cheese, almonds and 1/2 soup mixture. Repeat with another layer of asparagus, cheese, almonds, soup mixture; cover with bread crumbs and dot with butter. Bake in moderate oven.

Morning Circle

## ASPARAGUS CASSEROLE

1 can asparagus	1 can condensed cream of mushroom soup
1 can green peas	
a little grated cheese	

Drain asparagus and green peas, place in casserole and pour soup over this and sprinkle grated cheese on top and bake at 350 degrees for 30 minutes.

Lucille Darr Ellington (Mrs. Bickett)

## BAKED BEANS

1 lb. navy pea beans	1 tea spoon dry mustard
1/2 pound salt pork	1/4 tea spoon pepper
1 small onion	2 table spoons sugar
1/4 cup molasses	

Soak beans over night. Drain. Cover with fresh salted (1 tea spoon) water and simmer 1 1/2 hours. Score salt pork and place one-half of salt pork in bottom of baking dish with onion. Add beans and remaining ingredients. Put remaining salt pork on top. Cover tightly and bake at 300 degrees for 3-4 hours.

Avis Rees (Mrs. Max)

## BOBBIE'S BAKED BEANS

1 can of pork and beans  
½ teaspoon mustard  
¼ cup catsup

1 medium onion  
1 or 2 tablespoons brown sugar  
4 strips of bacon

Mix beans, mustard, catsup, chopped onion, and brown sugar into casserole dish. Top with strips of bacon. Cook at 350° F. for 1 hour. Makes a good dish to serve with hamburgers on a summer evening.

Mary Brower Hamilton (Mrs. Douglas)

## BUTTER BEAN CASSEROLE

2 pkgs. frozen green baby  
lima's (cooked)  
1 small can pimento (chopped)  
1 can mushroom soup  
1 cup sharp grated cheese

1 tablespoon ketchup  
1 teaspoon sugar, salt  
(to taste)  
1/3 cup toasted chopped  
almonds

Mix and pour into casserole; top with bread crumbs, browned in iron skillet in butter. Bake 350 degrees for 30 minutes

Gladys Purcelle (Mrs. John)

## "MRS. SECHREST'S" BAKED BEANS

2 cans pork and beans  
2½ tablespoons ground mustard

¾ cup tomato catsup  
¾ cup onion, sliced thin

Put in covered dish. Top with chopped meat-(ham, beef, hot-dogs, bacon). Add to top ¾ cup brown sugar firmly packed. Cover and bake 20 minutes at 400 degrees, uncover and bake 10 minutes.

Gladys Purcelle (Mrs. John)

## FRENCH BEAN CASSEROLE

1 large can french style beans	1 can cream of mushroom
1 medium size onion	$\frac{1}{4}$ cup slivered almonds or
$\frac{1}{2}$ cup grated sharp cheese	water chestnuts
Buttered bread or cracker	
crumbs	

Place drained beans in greased casserole. Add chopped onion, grated cheese and nuts. Cover with mushroom soup. Top with buttered crumbs. Bake 45 minutes at 350.

Nina Cooke (Mrs. DeWitt)

## GREEN BEANS

3 lbs. string beans	1 teaspoon salt
2 teaspoons sugar	small piece of fat back

Cut beans (do not break) add enough water to cover completely. Add sugar, salt and meat. Cover and boil until done. Do not stir. Stirring will cause green beans to be stringy. More salt may be added to suit taste. Add more water if necessary before beans are done to taste.

Marion Johnson (Mrs. Odell)

## GREEN BEAN CASSEROLE

1 can or 1 pkg. frozen beans	1 can fried onions
(cooked till tender)	$\frac{1}{2}$ cup grated cheese
1 can cream of celery soup	1 tablespoon butter
salt and pepper to taste	

Mix beans, onions, and soup. Cover with cheese and dot with butter. Bake at 350 degrees for 20 minutes or until heated through.

Gladys Purcell (Mrs. John)



## GREEN BEAN CASSEROLE

1 can cream of mushroom soup	4 cans whole green beans, drained
1 cup dairy sour cream	¼ lb. sharp cheddar cheese, sliced
1 teaspoon salt	1 cup cracker crumbs
½ teaspoon garlic salt	
½ cup melted margarine	

Combine soup, sour cream, salt, and garlic salt. Add green beans. Blend thoroughly. Turn into casserole, cover with layer of cheese. Combine crumbs and margarine and sprinkle over cheese. Bake at 325 degrees for 30 minutes. Serves 12.

Patty Speight (Mrs. Dale)

## GREEN BEAN CASSEROLE

1 large onion-chopped fine	1 quart tomato juice, or tomatoes
½ lb. (7 slices) bacon cut in small pieces	(1 large and 1 medium can)
1 quart canned or cooked fresh green beans	salt to taste

Brown onion and bacon; add beans and tomato juice. Simmer till juice is gone.

Morning Circle

## GREEN BEANS IN SAUCE

6 tablespoons chopped pimento	1 can mushroom soup
4 cups beans	Seasoning meat, salt and pepper
6 tablespoons chopped onions	

Cook onions and pimento in oil a few minutes, add soup and stir. Add cooked beans (cooked with seasoning meat). Cook about 10 minutes stirring often.

Gladys Stafford

## HARVARD BEETS

¼ cup sugar  
1 tablespoon cornstarch  
¼ cup water  
¼ cup vinegar  
salt and pepper

1 No. 2 can (or 2½ cups  
cooked) beets  
1 tablespoon butter, margarine  
or salad oil

Mix sugar and cornstarch, add water and vinegar. Boil 5 minutes. Drain beets and add. Cook slowly, stirring occasionally, until beets are heated. Add butter, margarine, or salad oil, season with salt and pepper. Serves 4.

Minnie Craven (Mrs. Dallas)

## HARVARD BEETS

2 cans small beets  
1 tablespoon corn starch  
3 tablespoons sugar  
½ teaspoon salt

½ cup reserved liquid  
¼ cup vinegar  
4 whole cloves  
2 tablespoons butter

Combine cornstarch, sugar and salt. Add reserved liquid, vinegar and cloves. Cook gently about 15 minutes, Add butter and beets.

Gladys Purcelle (Mrs. John)

## QUICK CABBAGE

5 tablespoons shortening  
6 cups shredded cabbage  
½ cup milk  
1 tablespoon sugar

½ teaspoon mustard  
1 teaspoon salt  
½ teaspoon paprika

Melt shortening, add cabbage and cook slowly 10-15 minutes. Add liquid to mixture. Mix thoroughly and cook a little longer.

Gladys Purcelle (Mrs. John)

## SCALLOPED CABBAGE

½ head cabbage  
1 cup milk

1 cup cracker crumbs  
½ cup grated cheese

Boil cabbage 10 minutes, drain, and put in baking dish. Add milk, and the cracker crumbs in layers. Alternating with cabbage. Add grated cheese to top, and bake.

Mrs. Calvin Gordon

## STEAMED CABBAGE

4 cups cabbage  
salt to taste

2 tablespoons corn oil  
3 tablespoons water

Cut cabbage as you would for slaw. Pour oil in large sauce pan, cover and turn heat to medium high. When hot add cabbage and stir well. Add water and cover. When full steam, lower heat and let steam 10 to 15 minutes. Add salt and serve. Salt may be added sooner if desired.

Margaret Ellington (Mrs. Herbert)

## CARROT RING

3 tablespoons butter  
3 tablespoons flour  
3 eggs

1 cup milk  
½ teaspoon salt  
4 cups cooked mashed carrots

Make a white sauce by combining melted butter, flour, milk and salt. Cook over low heat until slightly thickened. Add beaten egg yolks and carrots. Fold in stiffly beaten egg whites. Pour into greased mold and bake 1 hour at 325 degrees. Turn out on platter and fill with buttered green peas. Flaked coconut added to mixture is good.

Sara Richardson Haworth (Mrs. Chester)



## CAULIFLOWER

Cooked: 3 pounds cauliflower  
1 teaspoon salt  
boiling water

Let cauliflower stand in salted cold water, head down, about 30 minutes. Rinse in clear water and place in a saucepan. Add salt and water to cover and cook 20-30 minutes. Drain.

3/4 cup bread crumbs  
6 tablespoons butter  
1/8 teaspoon paprika

Brown crumbs in butter. Add paprika and sprinkle mixture over hot cauliflower.

## TOMATO AND CHEESE SAUCE FOR CAULIFLOWER

You may like this sauce instead bread crumbs.

1 clove garlic, peeled  
2 tablespoons fat  
1 can condensed tomato soup  
1/2 cup grated American Cheese

Brown cooked cauliflower flowerets and garlic in fat. Remove garlic, add soup and cheese and heat slowly until cheese is melted.

Ruby Keller Case (Mrs. Tom)

## CORN BAKE

2 tablespoons fat	1/2 teaspoon salt
1 cup milk	1 tablespoon sugar
2 tablespoons flour	1/2 cup buttered crumbs
2 1/2 cups cream style corn	2 eggs
1/4 cup chopped green pepper	pepper and dry mustard to
1 center slice precooked	taste
ham	

Prepare sauce of fat, flour, and milk. Add salt, green pepper, mustard and sugar. Then add beaten eggs. Pour into casserole. Place ham on top of this mixture. Set in pan of hot water and bake until firm.

Sara Richardson Haworth (Mrs. Chester)

## CORN FRITTERS

6 fresh ears of (grated) corn	1 tablespoon sugar
or 1 can cream style corn	2 teaspoons baking powder
3 eggs	1 teaspoon salt
1 scant cup flour	
1 teaspoon paprika	

Beat egg yolks; add corn, flour and seasoning; fold in stiffly beaten egg whites, then baking powder. Drop by spoonful in deep hot fat. Serves 6.

Gladys Purcelle (Mrs. John)

## ROASTING EARS IN OVEN

You don't need a barbecue pit to have roasting ears, for the oven will do as well.

Remove outer husks, peel the inner ones down and remove silks, then put husks back and lie down at end. Bake 20 to 30 minutes in a moderate oven and serve piping hot.

Margaret Ellington (Mrs. Herbert)

## SCALLOPED EGGPLANT

1 medium sized eggplant	1 small onion chopped
1 beaten egg	1 cup dry bread crumbs
½ cup milk	½ cup buttered bread crumbs
2 tablespoons melted butter or margarine	

Pare eggplant, cut in 1 inch cubes. Cook in salted boiling water 8 minutes, and drain. Add egg, milk, butter, onion, and dry bread crumbs. Mix. Place in greased baking dish. Top with buttered bread crumbs. Bake in moderate oven (350 degrees) for 30 minutes.

Laura E. Davis

## EGGPLANT STICKS

1 medium eggplant                      6 tablespoons cold water  
½ cup prepared pancake mix      Fat for frying

Pare eggplant; cut in ½ inch slices then in ½ inch strips. Combine mix and water and blend. Dip eggplant in batter then fry in deep fat until golden brown. Drain on paper and serve hot.

Judy Purcelle Martin (Mrs. James)

## FRESH GREENS

Mustard, kale, beet tops, turnip tops, swiss chard or collards.

Wash greens, discarding the discolored and bruised leaves. Cut off roots. If using turnip greens or collards tear leafy part from stem. The stems are tough and will not cook tender. Do not chop.

Wash in several waters: the first two waters should be slightly warm to remove sand and grit. Always lift greens out of water, do not drain water off, sand and grit will settle to the bottom of the pan. The last water should be cold. Lift greens from water into large sauce pan or kettle. Greens are bulky and should never be pushed down into kettle. Add no water, the water that clings to the leaves is sufficient. Cover. Cook over high heat until steaming, then lower heat. Cook about 10 minutes. Drain and serve.

Greens may be chopped to serve or serve as cooked with corn oil, margarine or butter or seasoning. Hard boiled eggs make a fine garnish. Lemon juice makes a pleasing flavor. Sour cream dressing is also good.

Margaret Ellington (Mrs. Herbert)

## FRIED OKRA

2 pounds okra                      ¾ cup corn meal  
1 egg, beaten                      Fat

Wash okra, cut off stems and cut in ¼ inch slices. Dip into egg, roll in corn meal and fry on hot deep fat (365 degrees) until browned. Drain on absorbent paper.

Ruby Keller Case (Mrs. Tom)



## OKRA IN TOMATO SAUCE

1½ pounds okra  
1 small onion, sliced  
3 tablespoons butter  
1¼ cups tomato sauce

½ teaspoon salt  
1/8 teaspoon pepper  
3 tablespoons chopped  
parsley

Wash okra and cut off stems. Cut in ½ inch slices. Brown onion in butter, add okra and cook about 5 minutes. Place in greased baking dish, add tomato sauce, season and sprinkle with parsley. Bake in moderate oven (350 deg.) about 30 minutes.

Ruby Keller Case (Mrs. Tom)

## CREAMED ONIONS

4 tablespoons butter  
4 tablespoons flour  
1 teaspoon salt  
Dash pepper

1½ cups milk  
2 (16 oz.) cans boiled  
white onions  
Paprika

Melt butter in saucepan over low heat. Stir in flour, salt and pepper. Gradually add milk, stirring constantly. Cook and stir until smooth and thickened, about 5 minutes. Cool and cover, refrigerate sauce until ready to use. Heat oven to 400 degrees. Drain onions and reserve ½ cup of the liquid. Combine cream sauce and the onion liquid. Arrange onions in a 1½ quart flat casserole. Pour sauce over onions and sprinkle with paprika. Bake about 15 minutes, until onions are hot and sauce bubbles. Serves 8.

Nona Thomas Briles (Mrs. Russell)

## FRENCH FRIED ONIONS

Select large onions, peel and cut in ½ inch slices. Soak in whole milk for ½ hour. Remove from the milk, sprinkle with salt, dip in flour and fry in hot fat. Drain and serve.

Mrs. Calvin Gordon

## ONION CASSEROLE

2 cans (No. 303) whole  
onions  
1 cup raw peanuts  
salt  
pepper

$\frac{1}{4}$  lb. cracker crumbs  
2 tablespoons butter or  
margarine  
4 tablespoons flour  
milk

Drain onions. Place in casserole. Make white sauce of butter, flour and milk, pour over onions. Add salt and pepper. Put peanuts into casserole. Melt about 2 tablespoons margarine, add cracker crumbs, mix well, until crumbs are all covered. Cover casserole with cracker crumbs. Bake in 350 degree oven about 25 minutes or until crumbs are golden brown.

Helen Russell

## ONION RINGS

2 large onions, slice crosswise into slices  $\frac{1}{4}$  inch thick.  
Separate into rings.

Combine in small bowl:

2 eggs

4 tablespoons water

Beat with fork until thoroughly mixed.

In another bowl:

1 cup flour (maybe a little  
more)

$\frac{1}{2}$  teaspoon salt  
 $\frac{1}{4}$  teaspoon pepper

Dip one half of the onion rings in dry mixture then into eggs and then back in the flour mixture. Have oil in large skillet (about  $\frac{1}{2}$  inch deep) preheated to 400 degrees. Add coated onion rings. Fry about 3 minutes, turning occasionally until brown. Repeat for remaining rings. When brown, drain on paper towel. Serve hot.

Donna Jackson

## ONION RINGS

1 egg white  
1 cup flour  
 $\frac{1}{2}$  cup sweet milk

2 tablespoons butter, melted  
Pinch of salt

Add cold water, and thin as desired. Slice onions, dip in mixture and fry.

Myra C. Watson (Mrs. Garland)

## ENGLISH PEA CASSEROLE

3 tablespoons butter

3 tablespoons flour

Add the liquid off # 2 can peas and 1 cup rich cream. Season with  $\frac{1}{2}$  teaspoon salt and pepper. After well blended, add the peas and 2 chopped pimientos (or 1 small can). Cook to a thin sauce. Pour over 2 or 3 hard boiled eggs, sliced, in a buttered baking dish. Top with bread crumbs. Cover with grated cheese. Bake at 350 degrees until cheese is melted and the crumbs are golden brown.

Myra C. Watson (Mrs. Garland)

## AU GRATIN POTATOES

3-4 medium cooked potatoes

2 teaspoons butter

2 tablespoons flour

1-4 teaspoons salt

Dash pepper

1 cup milk

2 teaspoons horseradish

$\frac{1}{4}$  cup grated cheese

Dice potatoes, place in casserole. Melt butter, blend in flour and remaining ingredients. Pour over potatoes, top with cheese. Bake at 375 degrees for 20-30 minutes.

Eldora Haworth Terrell (Mrs. T. E.)

## CREAMED POTATOES

5 or 6 medium size  
potatoes

1 cup cold water

1 cup cream

salt and pepper to taste

Chopped parsley, if desired

Wash potatoes, pare thinly, and cut in  $\frac{1}{2}$  inch dice. Add water cover saucepan and boil gently until half done, about 5 minutes, then add cream and seasonings, again cover and continue cooking slowly until potatoes are done and sauce slightly thickened. Just before serving, sprinkle with a little chopped parsley if desired.

Mabel Keller (Mrs. Ivey)



## ESCALLOPED POTATOES

1. Peel and slice 8 medium sized potatoes
2. Arrange in buttered casserole
3. Mix and sprinkle over potatoes

2 T flour

1 t salt

4. Dot with 2 T butter
5. Pour over all 2 C sweet milk
6. Sprinkle on top Paprika
7. Bake in a 375 oven for 1 hour and 15 minutes.

Mabel Tysinger Keller (Mrs. Ivey)

## GOLDEN FLAKE POTATOES

4 baked potatoes

1 teaspoon salt

¼ cup cream

pepper to taste

4 tablespoons butter

1 cup grated carrots

Cut baked potatoes in half. Scoop out and reserve shell. Mash potatoes with cream, butter, salt, and pepper. Add shredded carrots. Pile lightly into potato shell, and return to the oven 450 degrees for about 5 to 10 minutes.

Mrs. Calvin Gordon

## HASHED BROWN POTATOES

3 tablespoons all-purpose flour

1 teaspoon salt

Speck of pepper

1 tablespoon minced onion

3 cups finely chopped cooked

¼ cup light cream or top milk potatoes

3 tablespoons shortening

Mix flour, onion, cream, salt, and pepper until smooth in medium mixing bowl. Add potatoes and fold in until potatoes are coated with flour mixture. Melt shortening in 10-inch skillet. Empty potatoes into skillet and pack down firmly, leaving a separation about ¼ inch wide down through center of potatoes. Cook 15 minutes without stirring. Loosen potatoes around sides of pan. Fold one side over the other and invert on serving plate or platter.

Mabel Keller (Mrs. Ivey)

## HOT GERMAN POTATO SALAD

Boil 6 medium sized potatoes in their skins until tender. Peel and slice thinly into bowl. Fry 6 slices bacon until crisp. Cook in 1/3 cup of the bacon fat in the skillet until yellow 3/4 cup chopped or thinly sliced onion.

Mix in:

2 tablespoons flour  
1-2 tablespoon sugar  
1½ teaspoon salt

½ teaspoon celery seed  
Dash of pepper

Stir in gradually:

3/4 cup water

½ cup vinegar

Cook, stirring until mixture boils. Boil for 1 minute. Pour over the potatoes. Add the crisp bacon, broken into pieces (save some for garnishing.) Cover and let stand until ready to serve. Heat over hot water. Serve in large bowl garnished with pieces of crisp bacon and minced parsley or chives.

Ruby Keller Case (Mrs. Tom)

## JULIENNE POTATOES

Peel and grate raw potatoes with coarse grater and mix with grated onion, salt and pepper. Preheat frypan, melt 3 tablespoons butter or other shortening. Fry potatoes slowly. Drip a small amount of cream on potatoes while frying. When brown on under side, place plate over frypan and invert; then slip potatoes back into frypan with unbrowned side down. Fry until golden brown and well done.

Ruby Keller Case (Mrs. Tom)

## POTATO SOUFFLE

2 cups hot mashed potatoes  
2 tablespoons butter

2 eggs, separated  
1 cup milk

Combine potatoes, butter, egg yolks beaten until light, and milk. Fold in stiffly beaten egg whites. Mix lightly and pile mixture in greased baking dish. Place in pan of hot water and bake in moderately slow oven 325 degrees for 20-25 minutes. A good way to use left over potatoes.

Ruby Keller Case (Mrs. Tom)

## STUFFED BAKED POTATOES

5 large baking potatoes	½ cup hot milk
½-2/3 cup butter	½ cup grated American
1 teaspoon salt, or to taste	Cheese

Choose baking potatoes of uniform size and shape. Scrub thoroughly and bake in 400 degree oven until they are soft, about 1 hour. Cut baked potatoes in half lengthwise, scoop out and combine with butter, salt and hot milk. Mash, then whip with fork or wooden spoon until light and fluffy. Pile lightly into the potato shells, sprinkle with grated cheese, and return to the oven, or to broiler until the top is toasted. If they are to be served with creamed or a la king meat, make a depression in the center when stuffing the potato into the shells and omit the cheese; toast, and pour the meat mixture into and over the hot potato.

Ruby Keller Case, (Mrs. Tom)

## AMBROSIA SWEET POTATO CAKE

7 cups sliced, cooked or canned sweet potatoes	½ cup brown sugar
1 lemon	½ cup melted butter
1 orange	½ teaspoon sugar
1 (9-oz.) can crushed pineapple	½ cup shredded coconut
	1 small can maraschino cherries

Thinly slice the lemon and orange. Alternate with sweet potatoes, drained, in a long baking dish. Combine pineapple, brown sugar, melted butter and salt. Pour over all; sprinkle with coconut, then lay cherries on top to garnish. Bake at 350 degrees for 30 minutes.

Artie Albertson Smith (Mrs. Earl)

## FRIED SWEET POTATOES

Partially cook in boiling water with the peeling on. Cool, peel, and cut in slices and brown in butter or meat fryings. They may be sliced, rolled in flour and browned carefully in small amount of fat. In either case they should be sprinkled lightly with salt. Eaten with pork chops or veal cutlets, fried sweet potatoes are excellent.

Mary Lois Robertson (Mrs. Virgil)



## CANDIED SWEET POTATOES

6 medium size sweet potatoes	1 teaspoon cinnamon
2 cups white or brown sugar	½ cup butter
1 cup hot water	1 teaspoon salt
1 tablespoon lemon juice or vinegar	

Partially cook the unpeeled sweet potatoes in boiling water. Cool and peel. Slice ¼ to 1/3 inch thick lengthwise the potato. Put in layers in a baking dish, not packing too closely. Make a thin syrup of the sugar, water, lemon juice and cinnamon, cooking about 10 minutes. Add the butter and salt. Pour over the potatoes. Put in a moderate oven 350-375 degrees and bake until the potatoes are clear and somewhat gummy. More syrup may be added if necessary so that the potatoes, when finished, will not be dry.

Mary Lois Robertson (Mrs. Virgil)

## SWEET POTATOES AND APPLE CASSEROLE

5 cups peeled, sliced sweet potatoes	½ teaspoon salt
	½ cup water
3 cups peeled, sliced apples	2 tablespoons butter or margarine
½ cup brown sugar, firmly packed	

Place potatoes in bottom of two quart greased casserole. Cover potatoes with apples and sprinkle with brown sugar. Add salt to water and pour over all. Dot with butter. Cover and cook for 1½ hours at 350 degrees. This dish may be started in a cold oven and cooked with Savory Pork Chops when using oven timer or preparing a complete oven meal.

Elizabeth Morgan Reddick

## SWEET POTATO PUFFS

4 cups cooked mashed sweet potato	¼ teaspoon ginger
½ teaspoon salt	¼ teaspoon mace
¼ teaspoon paprika	2 egg yolks beaten
2 tablespoons brown sugar	8 marshmallows or 32 small
¼ teaspoon nutmeg	½ cup flour
3 tablespoons melted butter	

Make into balls, roll in coconut if desired. Bake until browned, on a slice of pineapple for individual servings.

Sara Richardson Haworth (Mrs. Chester)

## SWEET POTATO AND COCONUT

4 cups sweet potatoes(cooked)	2 teaspoons vanilla
4 eggs	2 cups sugar
¼ cup flour	1 cup milk
1 cup coconut	¼ pound melted butter

Blend and bake in moderate oven until firm.

Jane Royal Gless (Mrs. Wayne)

## RICE CASSEROLE

½ stick butter, melted	1 can onion soup
1 cup rice (long cooking variety, not cooked)	1 can beef bouillon
	1 can sliced mushrooms

Stir all together in quart casserole. Bake in 350 degree oven for 1 hour. Goes well with all meats.

Evelyn Cain Bencini

## RICE CASSEROLE

1 small can sliced or chopped mushrooms(optional)	1 cup regular rice
1 stick margarine	1 can beef broth
	¼ teaspoon salt

1 can water (beef broth can) if you don't use mushrooms. If you do use mushrooms use liquid and finish with water.

Put everything in medium casserole dish and bake in oven covered with foil 1 hour at 350 degrees.

Verona Jackson Staley (Mrs. Herbert)

## STUFFED ACORN SQUASH

3-4 baked acorn squash	1 egg
3 tablespoons chopped onion	½ teaspoon salt
2 tablespoons fat	1/8 teaspoon pepper
½ cup soft bread crumbs	½ cup dry bread crumbs
¼ cup water	3 tablespoons butter

Remove squash from shells and mash. Brown onion in fat, soak soft crumbs in water, mash and add to onion. Add squash and cook about 15 minutes, stirring occasionally. Stir in egg. Add salt and pepper, place mixture in squash shells, sprinkle with bread crumbs and dot with butter. Bake in moderate oven (375 degrees) about 20 minutes or until browned.

Ruby Keller Case (Mrs. Tom)

## SQUASH BAKE

3 cups cubed yellow squash	2 tablespoons diced pimento
2 tablespoons butter	¼ cup buttered bread crumbs
1 can cream of chicken soup undiluted	¼ cup grated cheese
½ cup chopped toasted almonds	salt and pepper to taste

Butter the casserole. Alternate layers of squash, butter, soup, almonds, pimento, salt and pepper. Bake in oven for thirty minutes at 350 degrees. Remove from oven and cover with buttered bread crumbs. Sprinkle grated cheese over all. Return to oven and melt cheese.

Myra Watson (Mrs. Garland)

## SQUASH CASSEROLE

6 medium squash	½ cup milk
1 onion chopped fine	1 egg
1 can deviled ham	½ cup bread crumbs
3 tablespoon butter	salt and pepper

Add all ingredients to squash and bake 30 minutes in medium oven.

Margaret Haworth Young (Mrs. Rawely)



## SQUASH IN THE SHELL

Boil 4 large squash until tender. Cool, cut in half long ways. Take the center out, put into mixing bowl: then add

1 cup cold corn bread crumbs	1 small onion diced
salt and pepper to taste	½ cup condensed milk
1 egg	
½ stick butter	

Mix together and put in squash shells. Bake at 350 degrees for 30 minutes. Add cheese and let melt.

Myra Watson (Mrs. Garland)

## SQUASH SOUFFLE

2 pounds squash	2 cups thick white sauce
2 eggs	½ pound cheese (sharp)

Cook squash until tender, drain and mash. Add eggs, well beaten, and grated cheese to the white sauce. Cook one hour in a double boiler. Put in casserole, sprinkle with grated bread crumbs, and bake in oven, 375 degrees, until brown.

## WHITE SAUCE

4 tablespoons butter	¼ teaspoon salt
4 tablespoons flour	1/8 teaspoon pepper
1 cup milk	

Heat 3/4 cup milk, mix remaining milk with flour to make a smooth paste; stir into hot milk, heat to boiling and cook until thickened, stirring constantly. Add butter and seasoning and cook for 3 minutes.

Morning Circle



"It isn't necessary to blow out the other person's light in order to let your own shine"

## ZUCCHINI CASSEROLE

2 or 3 tablespoons vegetable oil  
2 small to medium onions  
1½ to 2 lbs. potatoes(Irish)  
2 cans water or more

1½ to 2 lbs. Zucchini squash  
2 small cans tomato paste  
salt to taste  
small amount of pepper if desired

Put 2 or 3 tablespoons of vegetable oil in electric skillet or any skillet with a tight cover. Heat to about 250 degrees or 300 degrees. Then slice in round slices, 2 medium size onions, (peeled first) about ¼ inch thick, putting in oil, and cooking until transparent, or soft. Have Irish potatoes peeled, and washed, also Zucchini squash washed and ends cut off, ready, to slice, about the same amount of each. 1½ to 2 pounds of each or enough to almost fill pan. First slice potatoes about ¼ inch thick, on top of onions, then slice squash in ¼ inch thick slices on top of potatoes. Then pour 2 small cans of tomato paste over top of squash, and 2 cans of water added, or water enough to come to top of potatoes and squash. Salt all to taste. If desired a little black pepper can be added.

After this has come to a boil, lower heat to about 200 to 250 degrees, or just enough to simmer slowly, for around an hour, or until tender. If liquid cooks away, add water from time to time, so it won't be too dry when done. With a meat and dessert, your meal is completed.

Donna M. Jackson

# Snacks and Party Foods







## CHEESE SAUCE FOR TOAST OR CRACKERS

3 tablespoons butter	1 cup grated cheese
3 tablespoons cornstarch	Dash pepper
1 cup milk	

Spread combined ingredients on bread and top with chicken or tuna. Toast under broiler or in hot oven.

Amanda Richardson Mattocks (Mrs. C. B.)

## COOKED PIMENTO SPREAD

2 eggs beaten	½ teaspoon prepared mustard
1 small can pimento, chopped	(after cooked)
½ cup milk	½ lb. cheese, cut in small
½ teaspoon salt	pieces

Combine in top of double boiler. Cook over hot water, stirring continuously until mixture begins to thicken. Remove from heat. Add mustard. Cool, and use as sandwich spread.

Bessie Hassell

## SLOPPY JOE'S

Brown 1 pound ground beef in heavy skillet, stirring to separate meat particles.

1 can chicken gumbo soup	2 tablespoons prepared mustard
2 tablespoon ketchup	¼ teaspoon black pepper

Simmer 5 minutes. Serve on split hamburger buns. Especially good for teen-age parties.

Gladys Davis Purcell (Mrs. John)

## ANGEL ON HORSEBACK

Weiners and buns	Cheese strips
Slice of bacon for each weiner	

Frizzle bacon until warm. Split weiners, insert cheese strip, wrap with bacon and fasten with toothpicks. Turn open side down on broiler tray. Broil five minutes, turn. Serve on buttered toasted buns.

Rachel Rees

## PARTY SNACK MIX

1 box Cheerio	½ cup fresh bacon
1 box Kix	drippings
1 pkg. peanuts	1 teaspoon garlic salt
1 box Rice Chex	1 teaspoon savory salt
1 box small pretzel sticks	1 teaspoon Worcestershire
½ lb. margarine or butter	sauce

Melt butter and add bacon drippings, salt and sauce. Pour over cereal and nuts. Mix well. Heat in oven at 250 degrees for hour, stirring every 15 minutes.

Eldora H. Terrell (Mrs. T. E. )

## CHEESE WHEELS or CHEESE WREATHS

½ pound margarine	½ teaspoon cayenne pepper
½ pound sharp New York	½ teaspoon salt
cheese, grated	2 cups flour-not sifted

Let the margarine and cheese get to room temperature. Then cream with electric mixer, or by hand. Add dry ingredients which have been sifted together. Bake about 12 minutes at 375 degrees. These can be made long straws, and then break them up-or put dough through a cookie press and make flat spirals. I prefer using the cookie press, using the design to make a small, round "wreath". It's a little more trouble, but they are much prettier, especially for holidays or gifts.

Hyacinth H. Davis (Mrs. James)

## CHEESE BREAD CUBES

Beat 1 egg and add 1½ tablespoons melted butter, pinch of salt. Cut bread cubes, roll in egg mixture, then in finely grated cheese. Bake on buttered pan at 350 degrees. May be made ahead of time and frozen, unbaked.

Sara Richardson Haworth (Mrs. C. C. )



## EVER-READY CHEESE LOG

½ lb. grated processed sharp cheese	2 tablespoons chopped pickles
1 to 2 tbsps. minced onion	1 tablespoon chopped pimento
3 tablespoons minced green pepper (may omit)	1 chopped hard cooked egg
3 chopped stuffed olives	½ cup finely crushed saltines
	¼ cup mayonnaise
	½ tsp. salt

Combine cheese with rest of ingredients; form into long roll; wrap in waxed paper. Refrigerate till firm. Serve surrounded by crackers and stuffed olives.

Gladys Gardner (Mrs. Otis)

## GARLIC CHEESE BALL

1 lb. Sharp American Cheese	1 clove (section) garlic
3 oz. cream cheese	½ teaspoon Tabasco sauce
1 tablespoon Worcester shire sauce	salt and pepper to taste
	Paprika

Mince Garlic, grate cheese, cream and let stand 2 hours. Add other ingredients. Shape into balls. Sprinkle with paprika.

Martha Wells Haworth (Mrs. John)

## STUFFED CELERY

Select the crisp, white center stalks of celery. Wash with a brush. Fill with lightly flavored cheese which has been creamed until smooth and combine with mayonnaise and beat until light and fluffy. Chill well before serving.

Gladys Davis Purcell (Mrs. John)



"True discipleship always involves self discipline!"

## ORANGE FRUIT CAKE MUFFINS

3 eggs  
3/4 cup butter or  
margarine  
1½ cups white sugar  
1½ cups dates, chopped

1 cup pecans, chopped  
1 orange (juice and rind)  
3 cups flour  
1½ teaspoons soda in 3/4  
cup buttermilk

Mix ingredients as for any cake. Bake at 325 degrees until done. Remove muffins from pan, and while they are still hot, gradually pour this uncooked icing over them.

Icing:

Combine 1½ cup orange juice with 3/4 cups granulated sugar, and the grated rind of 4 oranges. Tiny muffins to serve with morning coffee. Freezes well.

Sara Richardson Haworth (Mrs. C. C.)

## LITTLE PORCUPINES

Cook over low heat, about 10 minutes stirring constantly.

1 cup sugar  
1 egg

1 stick margarine  
1 cup chopped dates

Cool and add 1 teaspoon vanilla. Pour over 2 cups Rice Krispies, and ½ cup chopped nuts. Make into shape desired and roll in coconut (Angel Flake Canned)

Sara Richardson Haworth (Mrs. Chester)

## CORNFLAKE COOKIES

1 pkg. butterscotch morsels  
1 pkg. caramel morsels  
4 cups cornflakes

½ cup peanut butter (smooth  
or crunchy)

Mix morsels and peanut butter over low heat until melted. Pour over cornflakes. Drop by teaspoon on waxed paper. Let stand 10 minutes. -Good to freeze.

Margaret H. Young (Mrs. Rawley)

## PARTY DAINTY

2 (6 oz.) pkg. of butterscotch bits (3oz.) can Chinese noodles  
1 (6oz.) pkg. chocolate bits      1 cup broken cashew nuts

Melt bits slowly in double boiler and stir in noodles, and cashew nuts.  
Drop on cookie sheet let stand and cool. Store in refrigerator.

Mary S. Rees (Mrs. Russell)



"Past experiences should be used as a guide post but  
never a hitching post".



## PECAN FINGERS

3/4 cup butter	1/8 teaspoon salt
4 tablespoons powdered sugar	2 tablespoons vanilla
2 cups sifted pastry flour	1 cup chopped pecans

Blend the butter into the sugar, add the sifted flour and salt and mix thoroughly. Add the vanilla and nuts. Shape into "fingers". Bake about 20 minutes in a moderate oven (275 degrees.) About 3 dozen.

Ruby Keller Case (Mrs. Tom)

## NUT BALLS

2 sticks butter	1/2 - 1 cup nuts
1/2 cup powdered sugar	1 teaspoon vanilla
2 cups flour	

Mix well. Roll into small balls and bake at 350 degrees.  
Sprinkle with powdered sugar while hot.

Freda Hadley (Mrs. Milton)



## BASIC PASTRY DOUGH FOR HORS D'OEUVRE OR APPETIZER

This dough maybe baked in shells and maybe stored in cool place and re-heated and filled for later use.

1 cup-2 tablespoons plain flour 2 tablespoons grated Parmesan  
¼ lb. butter or part margarine cheese (optional)  
¼ teaspoon salt 1 small whole egg, slightly beaten

Let butter soften. Sift flour and salt into mixing bowl. Add rest of ingredients-With hands work together until well mixed. Turn dough on lightly floured board and work gently until dough is formed. Chill dough before baking. Pinch off small pieces of dough and place in tins and with your thumb press dough on bottom and sides of tins. Do not let dough extend above the edge of tin. An easy way to eliminate this is to press finished tin against palm of hand. Bake in 450 degree oven for 5 minutes- reduce heat to 400 degrees and bake for 8-10 minutes. Let cool before removing from tins. Add favorite filling and serve.

Gladys Purcelle (Mrs. John)

## BASIC DOUGH FOR PARTY TART SHELLS

1 cup all purpose flour ¼ lb. butter or margarine  
¼ cup granulated sugar 1 egg yolk  
Pinch of salt ½ teaspoon almond extract

Let butter stand in room temperature until soft. Sift flour, sugar, and salt into mixing bowl, add rest of ingredients. With your hands work all ingredients together, mixing well. Turn dough on a lightly floured board and gently work until dough is formed. Chill dough for easier handling. Pinch off small piece of dough and place in center of tart shell, and with thumb even out and press on sides of tins. Do not let dough extend above the edge of tin, an easy way to eliminate this is to press finished tin in palm of hand. Place tins on a cookie sheet and bake in a 400 degree oven about 10 minutes or until brown. Let stand for about 5 minutes before turning upside down on a baking board. Tap gently on bottom and shell will slip out easily. Fill with any sweet filling, jams, jellies or marmalades of solid consistency.

Gladys Purcelle (Mrs. John)

## BITE-SIZE CREAM PUFF

¼ cup butter or margarine	dash of salt
½ cup boiling water	2 eggs
½ cup sifted enriched flour	

Melt butter in boiling water. Add flour and salt all at once and stir vigorously. Cook, stirring constantly till mixture forms a ball that doesn't separate. Drop from tip of spoon 1½ in. apart onto greased cooky sheet. Bake at 450 degrees for 10 minutes, then in a slow oven at 325 degrees for 10 minutes. Remove and cool. For crisper puffs turn oven off. Cut the tops off and allow to stay in oven about 15 minutes.

Sara Richardson Haworth (Mrs. C. C.)

## TUNA FILLING FOR CREAM PUFFS

2 cups flaked tuna drained	¼ teaspoon salt
1 cup finely chopped celery	dash of pepper
1/3 cup chopped sweet pickles	3 tablespoons fresh lemon juice
3 hard cooked eggs	1/3 cup mayonnaise

Combine all ingredients and chill in refrigerator. Serve in bite size cream puff. Chicken maybe substituted for Tuna.

Eldora Haworth Terrell (Mrs. T. E.)

## TURN OVERS

For use at Tea or Coffee

1 1/3 ounces cream cheese	1 cup flour
½ cup butter	

Mix all and put in refrigerator for 1 hour or more. Roll thin and cut in rounds with 2½ inch diameter or smaller cutter. Place ½ teaspoon or more red raspberry jam on ½. Fold over and crimp with fork. Bake in moderate oven. Dust with powdered sugar while still hot.

Sara Richardson Haworth (Mrs. C. C.)

## PERFECT LEMON FILLING

½ cup butter	2 eggs
1 cup sugar	2 egg yolks
2 lemons, juice and rind	

Put whole eggs and yolks in top of double boiler. Beat slightly until mixed. Add rest of ingredients. Stir with wooden spoon and cook gently over boiling water until consistency of mayonnaise. Put in covered jar in refrigerator. Will keep for weeks. Use to fill tiny tarts or tiny meringue shells.

Sara Richardson Haworth (Mrs. C. C.)

## FILLING FOR SMALL TART SHELL

¼ cup white chicken meat, crab, or tuna chopped very fine	¼ teaspoon salt
¼ cup chopped celery	1/8 teaspoon white pepper
2 tablespoons chopped green pepper	1/3 cup mayonnaise
2 tablespoons dill pickle	1 tablespoon gelatin

Mix gelatin and 1 tablespoon cold water, let stand 5 minutes. Dissolve over hot water. Add to mayonnaise and blend. Add all dry ingredients. Stir with fork until well mixed.

Sara Richardson Haworth (Mrs. C. C.)

## PECAN TARTS

### CRUST:

1 pkg. cream cheese	1 cup flour
1 stick butter	pinch salt

Roll and fill muffin tins

### FILLING:

1 stick butter	1 cup seeded raisins
1 cup sugar	1 cup pecans
2 eggs	

Cream butter and sugar, and add egg yolks, raisins, and egg whites, slightly beaten. Pour in Crust. Cook 25 minutes-350° oven. Makes 16 tarts.

Gladys Robertson Gardner (Mrs. Otis)



## SANDWICH FILLINGS

1. Use softened pimento-cheese spread with chopped ripe olives, good with whole wheat bread.
2. Combine softened Philadelphia Cream cheese with orange marmalade. Good with nut bread.
3. Use  $\frac{1}{2}$  cup each of finely chopped dates and nuts plus 6 tablespoons of orange juice. Good on white bread.
4. Combine 3 oz. pkg. Cream Cheese, 3 finely cut uncooked prunes,  $\frac{1}{2}$  teaspoon sugar,  $\frac{1}{4}$  teaspoon cinnamon and 1 tablespoon chopped nuts. Good on white bread.
5. Combine 2 parts each of chopped cooked chicken or turkey and chopped California walnuts with one part crushed pineapple. Moisten with salad dressing. Good on whole wheat.
6. Combine equal parts tuna or crab meat and finely cut celery moisten with mayonnaise. Use Rye Bread.
7. Combine equal amounts of finely chopped pitted prunes and walnuts, adding mayonnaise to bind.
8. Cream chopped almonds into soft butter using as many as can be worked in.
9. Combine 1 cup ground frankfurter,  $\frac{1}{2}$  cup chopped English walnuts, 1 tablespoon prepared mustard and  $\frac{1}{2}$  cup mayonnaise.
10. Combine  $\frac{1}{2}$  cup finely chopped salted peanuts,  $\frac{2}{3}$  cup mayonnaise and 2 tablespoons minced celery.
11. Combine 1 3 oz. pkg. Cream Cheese and 2 tablespoons ginger marmalade.
12. Combine 1 cup chopped cooked chicken or turkey with  $\frac{1}{2}$  cup chopped walnuts and sufficient mayonnaise to bind.
13. Combine 1 cup chopped celery, 1 tablespoon chopped walnuts, and 6 chopped pitted olives. Add mayonnaise to bind and use on dark bread.
14. Combine 1 (7oz.) can tuna,  $\frac{1}{2}$  cup chopped walnuts, 2 chopped sweet pickles, 1 tablespoon green pepper, 1 tablespoon chopped pimento,  $\frac{1}{2}$  teaspoon salt and  $\frac{1}{2}$  cup mayonnaise.

Sara Richardson Haworth (Mrs. C. C.)

Add these seasonings to butter for Sandwich Fillings.

1. To  $\frac{1}{4}$  lb. butter add 2 teaspoons drained prepared horseradish.
2. To  $\frac{1}{4}$  lb. butter add  $1\frac{1}{2}$  teaspoons dry tarragon rubbed to powder in the palm of your hand.
3. To  $\frac{1}{4}$  lb. butter add 2 small very finely chopped garlic cloves.
4. To  $\frac{1}{4}$  lb. butter add 3 coarsely chopped anchovy fillets.
5. To  $\frac{1}{4}$  lb. butter add 5-6 finely chopped shrimp salt or pepper to taste.
6. To  $\frac{1}{4}$  lb. butter add  $1\frac{1}{2}$  tablespoons chopped chutney.
7. To  $\frac{1}{4}$  lb. butter add 2 tablespoons mashed boneless, skinless Sardines and a dash of lemon juice.

Sara Richardson Haworth (Mrs. C. C.)

- NOTES -

# *Special Helps*

## COOK'S VOCABULARY

- AU GRATIN:** Means covered with cheese or crumbs or both and baked.
- BASTE:** Moisten food, while it is cooking, by spooning on liquid or fat.
- BLEND:** Combine two or more ingredients well—usually with spoon or electric mixer.
- BRAISE:** In a little hot fat, brown meat slowly and well on all sides—about 15 to 20 min. Season, add a little water or other liquid. Cover, simmer over low heat till tender. (Use this method for less tender meat.)
- BOUILLON:** A clear soup stronger than broth, yet not so strong as consommé, which is clear soup.
- COAT:** Using shaker-top can or sifter, sprinkle with flour, sugar, etc.; until coated. Or roll in flour, sugar, etc.; until coated. Or shake with flour, etc.; in paper bag until coated.
- CREAM:** With spoon, rub or work soft shortening, or soft shortening and sugar, against sides of bowl until creamy. Or use electric mixer.
- CUT IN SHORTENING:** Using 2 knives, scissor-fashion, or pastry blender, cut soft shortening into flour or flour mixture until flour-coated fat particles are of desired size.
- CUT AND FOLD:** To slice down through a mixture with a spoon and bring it to the top folding over on the upward stroke.
- DREDGE:** Coat or sprinkle lightly with flour, sugar, etc.
- HORS D'OEUVRES:** Appetizing side dishes such as olives, celery, and pickles.



# COOK'S VOCABULARY

**MARINATE:** Let stand in a mixture, usually French dressing, for indicated time.

**PARBOIL:** Boil in water or other liquid until partially cooked, preliminary to another form of cooking.

**PIQUANT:** A sharp sauce.

**PREHEAT:** Turn on oven; heat to desired baking temperature before putting on food.

**PUREE:** Press through fine sieve or food mill.

**SAUTE:** Cook in small amount of hot fat or salad oil in skillet.

**SCALD:** Heat to just under boiling point (Heat milk in double boiler until tiny bubbles gather at sides.)

**SCALLOP:** Bake in layers with sauce. May top with crumbs.

**SEAR:** Brown surface quickly over high heat, as in hot skillet.

**SIMMER:** Cook just below the boiling point-about 185 degrees F. at sea level.

**STEEP:** Let stand in hot liquid.

**THICKEN:** Measure liquid to be thickened. For each cupful, mix 1½ tablespoon flour with three tablespoons water till smooth. Stir into hot liquid cook until thickened.

**TOSS:** Mix lightly with 2 forks or with fork and spoon.

# BASIC HERB GUIDE

**Basil** - It is a member of mint family; has mild aromatic odor

Tastes good with tomatoes; peas; squash; lamb; fish; eggs; tossed salad; cheese; duck; potatoes.  
Available whole; ground.

**Bay Leaf** - It is green, aromatic leaf of laurel tree.

Tastes good with vegetable and fish soups; tomato sauces and juice; poached fish; meat stews.  
Available as whole leaf.

**Chervil** - It is member of parsley family; has mild delicate flavor.

Tastes good with egg and cheese dishes; chicken; peas; spinach; green salads; cream soups.  
Available whole; ground.

**Dill** - It is fruit of parsley family; has aromatic odor with delicate caraway flavor.

Tastes good with fish dishes; cream and cottage cheese; potatoes; fish and vegetable salads; pickles; tomatoes.  
Available whole; ground.

**Fennel** - It is dried fruit of herb in parsley family; consists of tiny yellowish-brown seeds.

Tastes good with soups; fish dishes; sauces; sweet pickles; bread and rolls.  
Available whole; ground.

**Marjoram** - It is member of mint family, with aromatic odor.

Tastes good with fish chowders; vegetable soups; eggs; cheese dishes; stews; roast chicken; beef; lamb; pork; stuffings.  
Available whole; ground.

**Mint** - It is dried leaf of peppermint or spearmint plant.

Tastes good with jellies; fruit juices; candies; frosting; cakes; pies; lamb; ice cream; potatoes; peas; and chocolate desserts.  
Available whole (dried) ; flaked; as fresh sprigs.

# BASIC HERB GUIDE

- Oregano - It is member of mint family, light green in color  
Tastes good with tomato sauces; pork and veal dishes; pizza; vegetable and fish salads; chili.  
Available whole; ground.
- Parsley - It is tiny green leaf growing in clusters on low plant.  
Tastes good with meat; vegetables; soups, eggs; cheese.  
Available whole; ground; as flakes.
- Rosemary - It is leaf of evergreen shrub, with appearance of curved pine needle.  
Tastes good with poultry stuffing; veal and lamb roasts; potatoes; cauliflower; fish; duck.  
Available whole; ground.
- Sage - It is shrub of mint family with pleasant aromatic odor.  
Tastes good with stuffings; pork roasts; sausages; poultry and hamburgers.  
Available as leaf; rubbed; powdered.
- Savory - It is member of mint family, has aromatic odor, pungent flavor.  
Tastes good with eggs; meat; salads; chicken; soups; stuffings.  
Available whole; ground.
- Tarragon - It is leaf and flower-top of plant has flavor resembling licorice.  
Tastes good with fish sauces; egg and cheese dishes; green salads; pickles; vinegar; chicken; tomatoes; sauces for meats and vegetables.  
Available whole; ground.
- Thyme - It is member of mint family, with short brown leaves; has warm aromatic odor; pungent flavor.  
Tastes good with soups; clam chowders; stuffings; beef, lamb, veal, and pork dishes; oysters; eggs; cheese; bean and vegetable soups; fish.  
Available whole; powdered.



## INGREDIENT SUBSTITUTIONS

$\frac{1}{2}$  lb. grated cheese equals 2 cups

80 Teaspoon in 1 pound coffee (40-45 servings)

1 square (1 oz.) chocolate equals  $3\frac{1}{2}$  tablespoons  
cocoa plus  $\frac{1}{2}$  tablespoon butter.

$1\frac{3}{4}$  cups all purpose flour equals 2 cups cake flour.

$\frac{2}{3}$  cups honey equals 1 cup sugar plus  $\frac{1}{3}$  cup of water.

2 tablespoons flour (for thickening) equals 1  
tablespoon corn starch.

1 cup sweet milk equals 1 cup sour milk plus 1  
teaspoon soda.

15 oz. package of raisins makes 3 cups not packed.

1 lemon (medium) equals 3 tablespoons juice.

1 orange (medium) equals  $\frac{1}{3}$  cup juice.

8-11 egg whites equals 1 cup.

12-14 egg yolks equals 1 cup.

$\frac{1}{2}$  pt. heavy cream equals 2 cups whipped.

1 cup chopped nuts equals  $\frac{1}{4}$  lb.

1 lb. flour equals 4 cups.

$2\frac{1}{4}$  cups granulated sugar equals 1 lb.

$2\frac{1}{4}$  cups firmly packed brown sugar equals 1 lb.

$1\frac{1}{3}$  tablespoons vinegar or  $1\frac{1}{2}$  tablespoons lemon  
juice and sweet milk to make 1 cup equals 1 cup  
sour milk.

# TABLE of MEASUREMENTS and ABBREVIATIONS

t. or tsp. . . . .	teaspoons
T. or Tbsp. . . . .	tablespoons
c . . . . .	cup
pt. . . . .	pint
qt. . . . .	quart
lb. . . . .	pound
3 t. . . . .	1 T.
16 T. . . . .	1 c.
(4 T. = $\frac{1}{4}$ c.      8 T. = $\frac{1}{2}$ c.)	
2 cups . . . . .	1 pint
2 pints . . . . .	1 qt.
4 qt. . . . .	1 gal.
8 qt. . . . .	1 peck

## COMMON CONTAINER SIZES

INDUSTRY TERM	CONSUMER DESCRIPTION	
	APPROX. NET WEIGHT OR FLUID MEASURE (CHECK LABEL)	APPROX. CUPS
8 oz.	8 oz.	1
Picnic	10½ to 12 oz.	1¼
12 oz. (vacuum)	12 oz.	1½
No. 300	14 to 16 oz.	1¾
No. 303	16 to 17 oz.	2
No. 2	1 lb. 4 oz. or 1 pt. 2 fl. oz.	2½
No. 2½	1 lb. 13 oz.	3½
No. 3 cyl. or 46 fl. oz.	3 lb. 3 oz. or 1 qt. 14 fl. oz.	5¾
No. 10	6½ lb. to 7 lb. 5 oz.	12-13

# Removing Spots and Stains

Stain	Washable Material	Non-Washable Material
<b>Ink</b>	<p>One or more treatments may be necessary to remove ink spots, depending upon kind of ink.</p> <ol style="list-style-type: none"> <li>1. Cold water is often all that is necessary.</li> <li>2. Soak in milk.</li> <li>3. Lemon juice and salt. Sprinkle with salt; squeeze lemon juice over and place in sun to bleach, renewing lemon juice occasionally.</li> <li>4. Use hydrogen peroxide and oxalic acid alternately and steam over teakettle.</li> </ol>	<p>Never allow an ink spot to dry. While spot is still moist, apply corn meal, French chalk, or talcum powder. Brush off and apply new powder until no more ink is absorbed. If a spot remains, make a paste of water and absorbent and apply to spot. Hydrogen peroxide and oxalic acid may be applied if there is no danger of injuring material. Lemon juice may be used.</p>
<b>Lipstick</b>	Launder in hot, soapy water. If stain remains, use a chlorine bleach.	Place pad of soft cloth under spot. Sponge with carbon tetrachloride.
<b>Mercurchrome</b>	Launder in hot, soapy water. If stain remains, use a chlorine bleach.	Not easy to remove.
<b>Mildew</b>	<p>Slight stains may be taken out by:</p> <ol style="list-style-type: none"> <li>1. Ordinary laundering and then drying in the sun.</li> <li>2. By soaking in sour milk overnight, rinsing and exposing to sun several hours.</li> <li>3. By rubbing salt on stain, then lemon juice, and placing in sun.</li> <li>4. Using a chlorine bleach.</li> </ol>	Slight stains may be removed by using alternate applications of potassium permanganate solution and oxalic acid. Deeply grown mildew is almost impossible to remove.
<b>Mud</b>	Brush out dry mud. Rinse in cold water and launder. If stain remains, sponge with denatured alcohol.	Brush out dry mud. Sponge stain with cold water. If stain remains, use denatured alcohol.
<b>Paint</b>	Loosen paint with turpentine or lard. Launder.	Sponge with turpentine, wood alcohol, or carbon tetrachloride.
<b>Perpiration</b>	Launder.	Sponge with clear water.
<b>Scorch</b>	Dampen material. Put in sun. Launder. Deep scorch cannot be removed.	If material will not fade, bleach with hydrogen peroxide.
<b>Tea</b>	Use hot, soapy water and launder. If stain remains, use chlorine bleach.	Sponge with clear water. If stain remains, use a potassium permanganate solution and then lemon juice.
<b>Water Spots</b>	Launder garment.	Rub material gently together or dry clean.



# Removing Spots and Stains

Stain	Washable Material	Non-Washable Material
<b>Blood</b>	Blood stains are set by hot water. Soak in cold water and then launder. If stain remains, use chlorine bleach.	Sponge with cold water or a mild soap solution.
<b>Candle Wax</b>	Use a dull knife to scrape off excess wax. Place pad of soft cloth or blotting paper under spot. Sponge with carbon tetrachloride. Or rub lard into spot, working into wax thoroly. Launder in hot water. If stain remains, use chlorine bleach.	Scrape off excess wax. Remove paraffin by placing material between two pieces of blotting paper and pressing with warm iron. Sponge with carbon tetrachloride.
<b>Chewing Gum</b>	Scrape gum off with blunt knife. Sponge with carbon tetrachloride or soak in turpentine. Launder.	Scrape off gum. Sponge with carbon tetrachloride.
<b>Chocolate or Coffee</b>	Most chocolate or coffee stains will come out when laundered. If brown stain remains, bleach with chlorine bleach.	Sponge spot with warm water.
<b>Cod-Liver Oil</b>	Apply a solution of equal parts thick soapsuds and banana oil. Launder. If stain remains, use hydrogen peroxide to bleach.	Place pad of soft cloth under spot. Sponge with carbon tetrachloride.
<b>Fruit and Berry</b>	Stretch material over large bowl and pour boiling water thru stains. If stains remain, bleach with hydrogen peroxide or chlorine bleach.	Use a 10% solution of acetic acid to sponge colored materials. Materials where color will not be affected may be sponged with warm water, then hydrogen peroxide.
<b>Grass and Flower</b>	Rub spot in heavy soapsuds. If stain remains, use chlorine bleach or hydrogen peroxide.	Sponge with wood alcohol.
<b>Grease and Tar</b>	Rub lard into spot thoroly. Launder in hot soapy water.	Sponge with carbon tetrachloride or gasoline.
<b>Ice Cream, Milk, and Cream</b>	Soak in cold water. Launder in hot, soapy water.	Sponge with warm water. When dry, remove grease with carbon tetrachloride.
<b>Indelible Pencil</b>	Wash in hot, soapy water.	Use carbon tetrachloride to sponge spot.
<b>Iron and Rust</b>	These stains are usually easy to remove by applying salt and lemon juice and exposing spot to the sun. Or use oxalic acid at intervals and rinse thoroly.	It is best not to try to remove iron rust from silk or wool as materials are often ruined.

**Note:** First test bleach on material in inconspicuous place to be sure color or fabric will not be injured.

## HELPFUL HINT

### KEEP 'EM ON TOP

If you heat fruits and nuts in the oven before you add them to the batter of a cake, they will not sink to the bottom. This is true of puddings, too, to which nuts or raisins are added.

Thelma Hendricks

Lord of all pots and pans, and  
things,  
Since I've not time to be  
A saint by doing lovely things  
Or watching late with Thee,  
Or dreaming in the dawn light,  
Or storming heaven's gates,  
Make me a saint by getting meals  
And washing up the plates.

Warm all the kitchen with Thy love  
And light it with Thy peace.  
Forgive me all my worry,  
And make my grumbling cease.  
Thou who didst love to give men  
food,  
In room or by the sea,  
Accept this service that I do.  
I do it unto Thee.



- NOTES -



This Cookbook was compiled by the Morning Circle of the United Society of Friends Women of the Springfield Friends Meeting, High Point, North Carolina.

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This Cookbook represents the efforts of Springfield Women and cooperation have been possible.

Recipes signed U. S. F. W.  
favorites of five or more women

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THE NORTH CAROLINA COLLECTION

